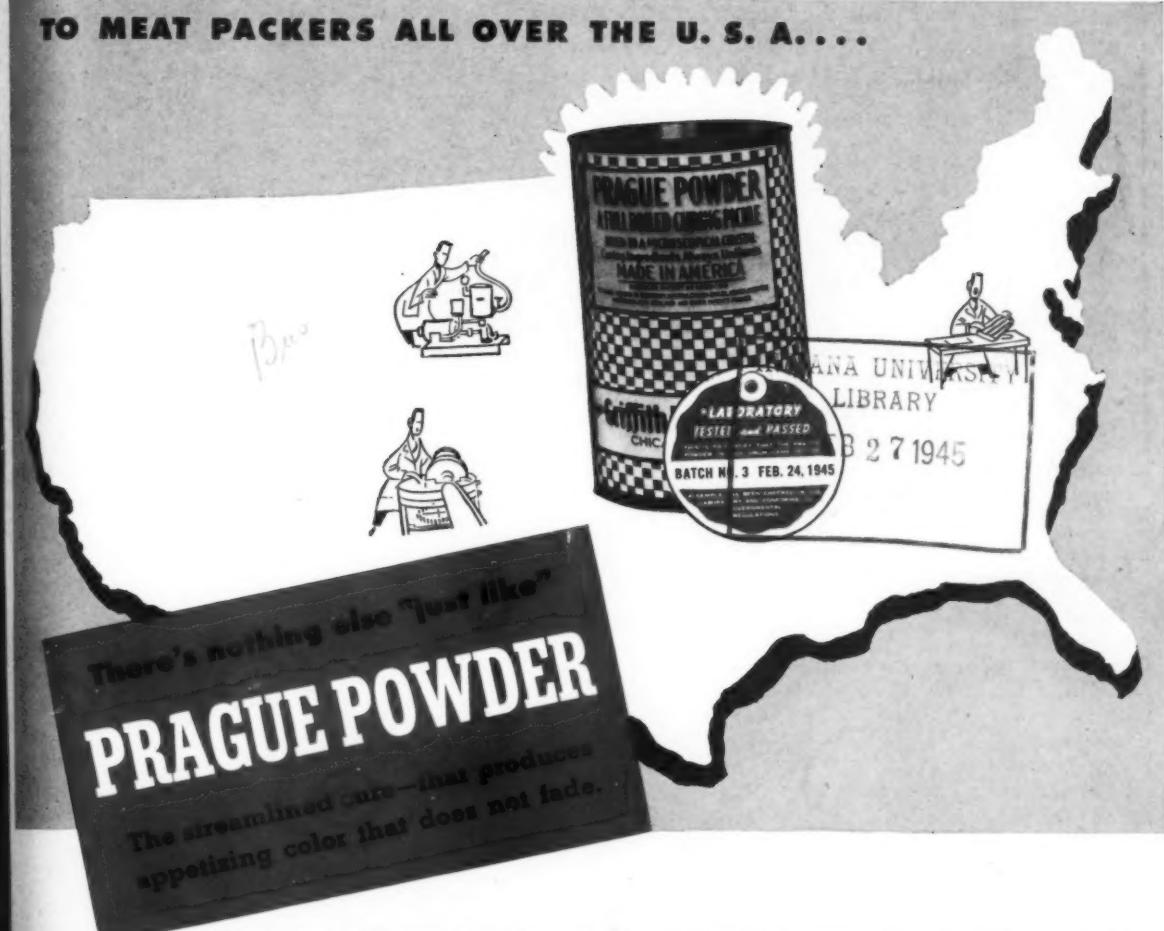


THE NATIONAL PROVISIONER

FEBRUARY 24 • 1945

Leading Publication in the Meat Packing and Allied Industries Since 1891

TO MEAT PACKERS ALL OVER THE U. S. A....



Every drum of Prague Powder carries the Griffith "Laboratory Tested and Passed" seal. That seal means that Prague Powder, used as directed, can be depended upon to produce thoroughly cured meat . . . plus . . . eye-appealing color that does not fade. Prague Powder is scientifically formulated, laboratory controlled, and made by an exclusive, patented process*. That's why there is nothing else "just like" it. And that's why it is used by packers all over the country to cure millions of pounds of ham, bacon, sausage, and other meat products every month. Use Prague Powder—the streamlined cure that's safe . . . fast . . . sure. Write for information—TODAY.



The
GRIFFITH
LABORATORIES

NEWARK 5, 37 EMPIRE STREET — TORONTO 12, 1 INDUSTRIAL STREET — CHICAGO 9, 1415 W. 37TH STREET

*U. S. Pat. Nos. 2054623, 2054624, 2054625, 2054626

REDUCE SPOILAGE AND CASING CONSUMPTION...

**Increase yield...and improve
quality and color of sausage with**

BUFFALO VACUUM MIXERS!

BUFFALO Vacuum Mixers...
various models in 400, 700, 1000,
1500 and 2000 pound capacities.



One of our customers recently wrote us that prior to installation of a BUFFALO Vacuum Mixer, stuffed bologna weighed between $5\frac{1}{4}$ and $5\frac{1}{2}$ pounds, before smoking; after installation of the BUFFALO Vacuum Mixer similar bologna, stuffed in casings of equal size, weighed between $5\frac{3}{4}$ and $6\frac{1}{4}$ pounds! In addition they are making a much finer and smoother product.

In concluding the letter they say: "Our pressed ham, even before stuffing and cooking, is the best we have ever made. Our Frankfurters have improved to such a degree that it is almost unbelievable. It is our opinion that the possibilities for this mixer are unlimited and that no sausage plant should be without one."

BUFFALO Vacuum Mixers remove all air pockets and tiny

air particles from the meat. This means a smoother, more condensed emulsion of finer quality and improved color. Compactness of emulsion allows up to 20% more meat to be stuffed into casings...cutting casing costs proportionately.

All air being removed from the product...bacterial growth is eliminated and keeping qualities improved.

Smokehouse shrinkage is greatly reduced. BUFFALO Vacuum Mixers assure a more uniform product because of perfect distribution of cure and seasoning.

BUFFALO Vacuum Mixers will pay for themselves in a short time.

Get all the facts...both structural and operating...by writing for our free illustrated catalog...today!

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo, New York

Sales and Service Offices in principal cities

Buffalo

**QUALITY SAUSAGE
MAKING MACHINES**



SURVEY
war shop
service i
through
Self-se
the traffi
many m
will be
served. T
self fro
transpar
meat, e
weight a

The Nati



A Post-War Time-Saver . . . **SELF-SERVICE MEATS**

SURVEYS INDICATE most post-war shoppers will welcome quicker service in the meat department—through self-service merchandising.

Self-service will do away with the traffic bottleneck that exists in many meat departments. There will be no tedious waiting to be served. The shopper can help herself from a complete display of transparently packaged cuts of meat, each clearly marked with weight and price.

Dealers who tried this efficient way of selling meat prior to the war found that customers took to it with enthusiasm. Meat sales were increased . . . overhead expenses were reduced.

Many retailers report that Du Pont Cellophane meets the requirement of packaging meat for self-service . . . provides sanitary protection . . . keeps meat clean and appetizing . . . allows the shopper to see just what she is getting.

And the packaging operation is simple, quick and economical.

Right now, Du Pont Cellophane protects food and medical supplies for our armed forces. Of course, such demands come first, but we hope the day will soon be here when there will be sufficient Du Pont Cellophane to permit our converters and ourselves to fill all requirements. E. I. du Pont de Nemours & Co. (Inc.), Cellophane Div., Wilmington 98, Delaware.

DuPont Cellophane

Shows what it Protects—at Low Cost



BETTER THINGS FOR BETTER LIVING
... THROUGH CHEMISTRY

ABC

**THE NATIONAL
PROVISIONER**

Volume 112

FEBRUARY 24, 1945

Number 8

Table of Contents

WLB Order on Packer Wages.....	13
How Plant Meets Waste Problem.....	14
Subsidy Cut for Some Packers.....	13
Meat Dehydration Research.....	17
1945 Meat Supply Analyzed.....	16
Ceilings for Pancreas Glands.....	31
Amend Sausage Regulation.....	34
Lauds Employes' War Deeds.....	22
Recent War Agency Orders.....	31
Packer Assembles Batteries.....	13
A Page of Plant Operations.....	21
Index to Provisioner Volume III.....	27
Meat and Gravy.....	52
Up and Down the Meat Trail.....	25
Classified Advertisements	51

EDITORIAL STAFF

EDWARD R. SWEM, Editor • VAL WRIGHT, Managing Editor
ROBERT V. SKAU, Market Editor • R. ASHLEY CRANDALL,
Associate Editor

Washington: C. B. HEINEMANN, JR., 1420 K St., N. W.

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1945 by The National Provisioner, Inc. Trade Marks registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, Manager, Advertising Sales
FRANK S. EASTER, Promotion and Research
FRANK N. DAVIS
H. SMITH WALLACE
F. A. MacDONALD, Production Manager
407 S. Dearborn St. (5), Tel. Wabash 0742.

New York: LOUIS H. WREDE, Eastern Manager
LILLIAN M. KNOELLER
300 Madison Ave. (17), Tel. Murray Hill 2-6153.

Los Angeles: DUNCAN A. SCOTT & Co.,
408 Pershing Square Bldg. (13)

San Francisco: DUNCAN A. SCOTT & Co., Mills Bldg. (4)

DAILY MARKET SERVICE (Mail and Wire)
E. T. NOLAN, Editor C. H. BOWMAN, Editor

PUBLISHED BY THE NATIONAL PROVISIONER, INC.
THOS. McERLEAN, Chairman of the Board • LESTER L. NORTON,
Vice President • E. O. H. CILLIS, Vice President
F. BORCHMANN, Treasurer • A. W. VOORHEES, Secretary

De Angelis

Phone: Clinton 3-0386

100

De ANGELIS PACKING CO.
"Choice Western Dressed Hogs"

NEW YORK N.Y.
January 19, 1945

408 WEST 14th STREET

Mr. C. E. Gambill, President
The Globe Company
4000 S. Princeton Avenue
Chicago 9, Illinois

Dear Mr. Gambill:

Since the installation of our product and your modern hog cutting equipment recently our product and yields have increased far beyond our expectations.

We have been more than pleased with the performance of this machinery. Our increased production since has enabled us to accomplish cutting operation in much less time than previously required under our old methods.

Your engineers recommended at the time of purchase, a capacity of 120 hogs per hour for this size layout. We are pleased to inform you our present handle with this machinery is 1000 hogs in a five hour day, which is a rate of 200 per hour. This does not crowd operations as you would imagine.

Our plant is open for inspection at all times to any of your other good friends interested in similar equipment.

You are at liberty and without obligation, use as you desire, the photographs taken in our plant room.

Yours very truly,
Anthony De Angelis
De ANGELIS PACKING CO.

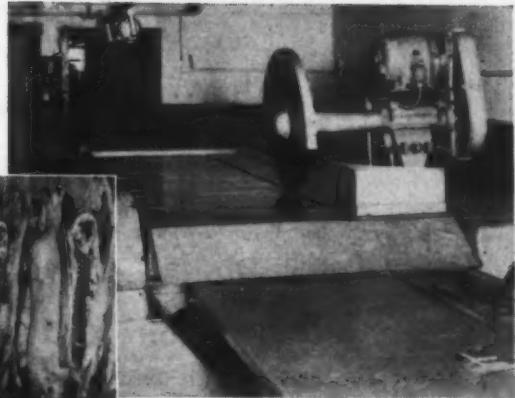
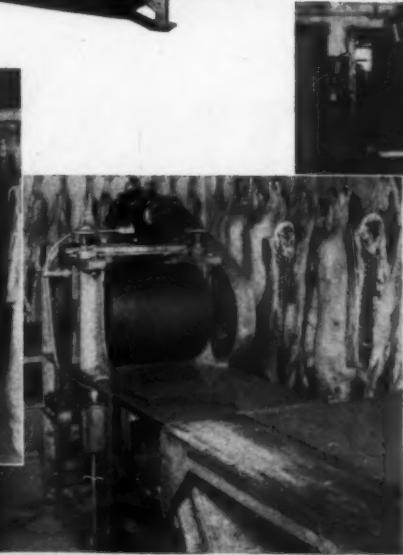
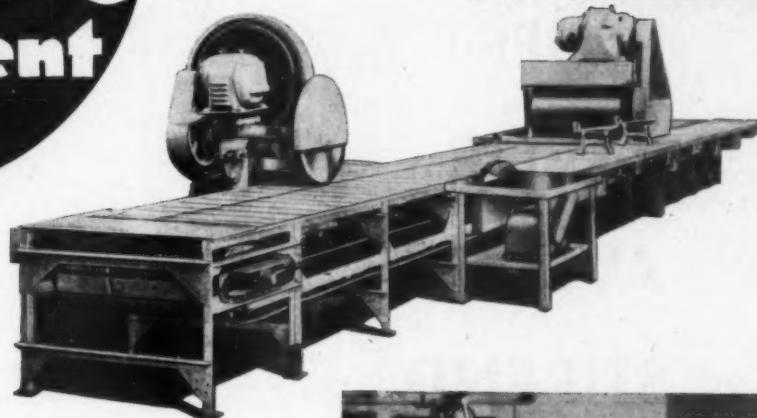
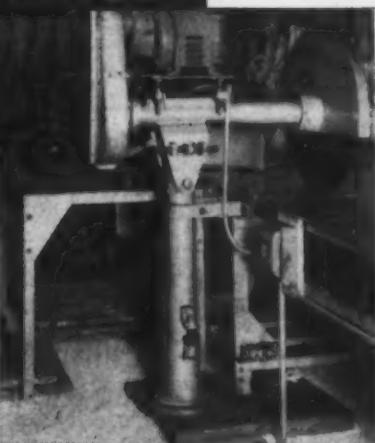
This enthusiastic letter from De Angelis Packing Co. tells its own story of the remarkable results being obtained from Globe Hog Cutting Equipment. The production flexibility of this equipment is readily apparent from De Angelis' letter. Designed for fast, clean, efficient operation this equipment is handling 200 hogs per hour with ease at considerable savings.

Globe Hog Cutting Equipment is scientifically engineered with built-in units, moving-top tables and many other superior features that assure a saving of time, manpower and space. Reduces carcasses to individual cuts in one continuous operation. Let our experienced engineers help you with any size layout desired.



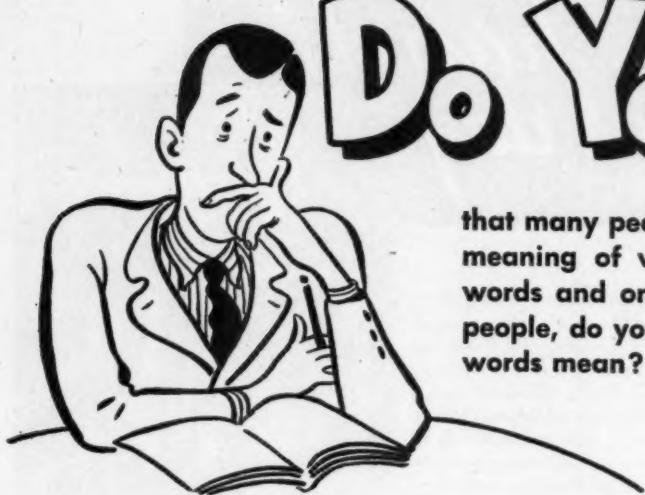
Packing Co. handles
100 hogs per 5-hour day
with
GLOBE
Hog Cutting
Equipment

The equipment shown is in use at the 14th Street plant of the De Angelis Packing Company, New York City. Fast, clean, efficient, with moving-top tables and built-in units, this installation is surpassing all expectations in high production achievement.



THE GLOBE COMPANY
4000 S. PRINCETON AVENUE CHICAGO 9, ILLINOIS

WORKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT



Do You Know

that many people make mistakes in the meaning of words? Here are five old words and one new word. How many people, do you think, know what these words mean?

HOW MANY OUT OF 10?

Write your guess — then turn the page upside down for the answer.

(Based on Johnson O'Conner's
book "English Vocabulary Builder")

BLUFF

a

SAVOR

b

AVENGE

c

STIPEND

d

LINK

e

DEXTROSE

f

• Educational advertising has taught 8 out of 10 people that dextrose is the new word for food-energy sugar.

ANSWERS
8—
7—
6—
5—
4—
3—
2—
1—
b—
d—
e—
f—

CORN PRODUCTS SALES COMPANY
17 Battery Place New York 4, N. Y.



CERELOSE

is

dextrose

FROM FIELD TO BATTLEFIELD



JAMISON-
BUILT COLD STORAGE DOORS



JAMISON COLD STORAGE DOOR CO.

Branches in
principal cities

Jamison, Stevenson & Victor Doors

HAGERSTOWN,
MD.



A fighting man's "LUNCH BOX"...
Mr. Cellophane guarding the rations

VITAL INVASION RATIONS . . . are sealed in a two-ply Sylvania cellophane Ration Bag. Coffee, sugar, crackers, chocolate—and other items easily spoiled by moisture—arrive on the beachheads perfectly preserved, thanks to that double-walled protection of cellophane. Sylvania bags are moisture resistant, water-repellent

and extremely tough.

Sylvania cellophane appears on all fighting fronts in many important roles. But from the developments Sylvania has under way today, you can look forward to many more uses for cellophane—and better cellophane—in the postwar tomorrow.

SYLVANIA CELLOPHANE

Made only by **SYLVANIA INDUSTRIAL Corporation**

Manufacturers of cellophane and other cellulose products since 1929

General Sales Office: 122 E. 42nd St., New York 17, N. Y. • Plant and Principal Office: Fredericksburg, Va.



wanta be a PROUD papa?

Wanta be really proud of those brain children of yours? Proud because the equipment you're designing is cleaner cut, less expensive, more compact, more flexible. Proud because you know you're able to do a better job.

Well we can help you, just as we've helped thousands of other engineers like you. Helped them do a better job because we could furnish a power drive that fit the job exactly.

For example, look at the motor drives on this welding positioner. These units incorporate a motor, a gear reduction and an electrically operated brake . . . all arranged for sidewall mounting. All of these . . . the motor, the gear reduction and the electric brake . . . all are standard Master units, that easily combine into one compact, integral, power package. Saves ordering and mounting time . . . saves space . . . saves money.

Probably you will not need exactly this same combination, but the Master line includes motors for every current specification, every type of enclosure, and every type of mounting arrangement . . . in fact, is the most flexible, the most versatile line of motor drives in the world.

Investigate Master's unusual ability to serve you economically with motors that really fit the job in sizes from 1/10 to 100 HP.

THE MASTER ELECTRIC COMPANY • DAYTON 1, OHIO

Open Letter to JOE



To P.F.C. Joe Joe
"Somewhere on the
Fighting Front"

Hello, Joe!

Just a line to let you know
we're still in there pitching and
won't take a breather till your
job and ours is finished.

But we're planning Joe-planning
for the day when you and millions
of other fellows like you come back
to do an even bigger job that's shaping
up for plants like ours. Keep up the
good work! Sincerely,
"The Chief"

The job of supplying meat for Service,
Lend Lease and Civilian requirements is
truly a big one . . . a 25,000,000,000
pound* GIANT!

And, likewise, the job of supplying
future needs that will be ruled by com-
petitive markets, efficient and economi-
cal operations and better products, is
looming big on the post-war horizon.

But in either case, HOTTMANN
EQUIPMENT . . . Kutmixers and Mix-
ers for production . . . Fat Melters, Per-
colators and Blood Tanks for salvage
. . . will do the kind of a wartime or a
peacetime job that you want. So get in
touch with HOTTMANN, today!

*"National Provisioner" Figures

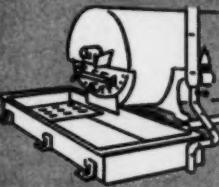
HOTTMANN EQUIPMENT IS PRACTICAL

Where you find a need for a specific
type of mixing or recovery equipment
in your plant, there's generally a
HOTTMANN Unit that holds the
practical answer.

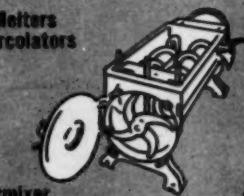
That's because HOTTMANN
equipment has been developed by
practical meat men to fill a vital pur-
pose in plant operation that they,
themselves, have found to be economi-
cally necessary. So you invest in the
means to do a necessary job, rather
than a mass of iron and steel, when
you buy HOTTMANN EQUIP-
MENT. Discuss your problems and
equipment needs with HOTTMANN
... Now!

HOTTMANN
Specialists in Mixing and
Recovery Problems

Fat Melters
and Percolators



Kutmixer
(Combined Cutter
and Mixer)

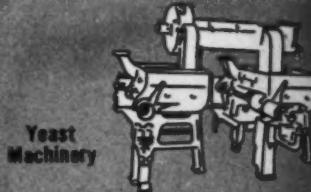


Improved Catch Basin

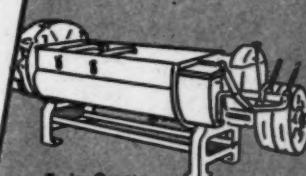
THE HOTTMANN MACHINE COMPANY

3325-47 East Allen Street

• Philadelphia, Penna.



Yeast
Machinery



Twin-Screw
Super Mixer



Mixer, interior view

PASS BOOK

FIRST NATIONAL
BANK

Start a Savings Account in Your
Sausage Kitchen!

SAVE



On
**EVERY
MEAT
LOAF**



PATENT PENDING

with
THE NEW
Bake-Rite
CHROME TRAYS

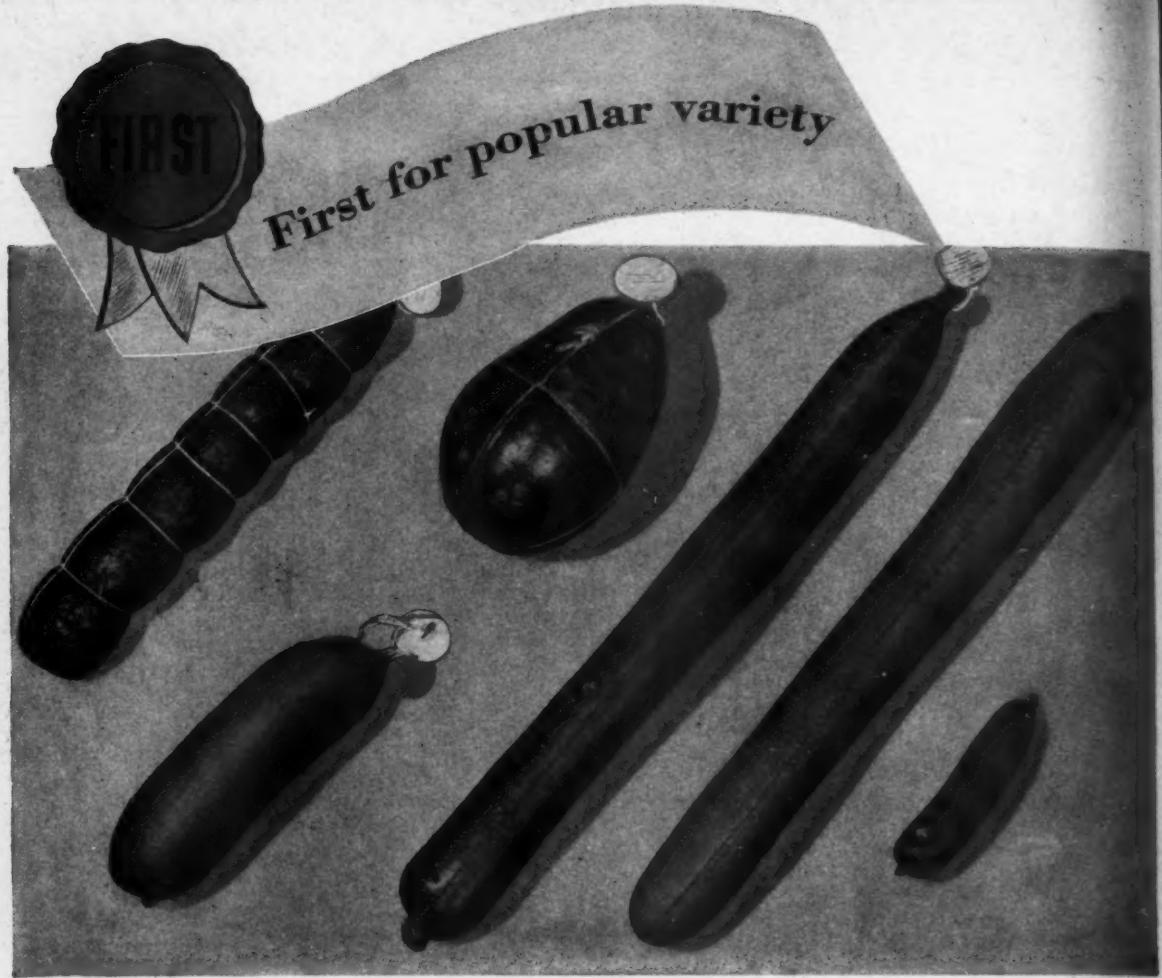
• On shrink alone . . . you can save 5 big, shiny pennies on **EVERY MEAT LOAF** baked the **BAKE-RITE WAY**. You can prove our claims right in your own plant. It's easy . . . and mighty convenient. Get the new brochure that tells you how easy it is

to start saving in your own sausage kitchen with **BAKE-RITE CHROME TRAYS** and **BAKE-RITE PAPER PANS**.

Basic
FOOD MATERIALS

200 Broadway
Cleveland 16

The new "Basic Meat Loaf Manual" and "Idea of the Month" book is yours for the asking. Send for it.. NOW.



Armour's *Natural Casings*

There is an Armour natural casing to give pleasing appearance to almost any type of sausage you make. They help you achieve that plump, inviting look that makes sausage move faster. All these casings are carefully graded and inspected for size, freedom from imperfections and the finest of

quality. Their natural porosity which permits quick, thorough smoke penetration can help you in achieving uniformly fine flavor.

Your nearest Armour Branch or Plant will do their utmost to provide you with these fine, natural casings within the limits of the available supply.

ARMOUR and Company

The
Hog
In a
federally
Food A
that be
federally
not be
ments o
weight
payment
in 1944
announ
limited
the pro
it becam
centage
Amer
126.1 is
federal
pork w
terstate
areas a
tary an
During
ter of h
dropped
slaught
stantial
this in
ter of h
inspecti
spected
commen
maldistr
well as
able fo

At t
nounce
percent
tion iss
Regula
DSC s
hogs a
establis
periods
ary 26
new pe
of hog
account
after F
ary 26
hogs n
live we
the co

LA
To a
foods i
ships,
added
covered
February
spect
supplie
monthly
ship n

Hog Slaughter by Intrastate Plants Reduced to 50 Pct.

In a move to divert more hogs into federally inspected plants, the War Food Administration has announced that beginning February 26, non-federally inspected slaughterers will not be eligible to receive subsidy payments on more than 50 per cent of the weight of hogs on which they collected payments for the corresponding period in 1944. On January 31, 1945, WFA announced that this weight would be limited to 70 per cent. However, before the proposed action was put into effect, it became necessary to reduce the percentage to 50.

Amendment 1 to War Food Order 126.1 is intended to send more hogs into federally inspected plants where the pork will be available for shipment interstate to the principal consuming areas and for procurement by the military and war services.

During the current month, the slaughter of hogs under federal inspection has dropped to 46 per cent of the number slaughtered a year ago. Despite a substantial reduction in total marketings, this indicates an increase in the slaughter of hogs in plants not under federal inspection. Because non-federally inspected pork cannot move in interstate commerce, WFA says this is causing misdistribution of civilian supplies as well as a decrease in the quantity available for our armed forces.

At the same time that WFA announced the reduction in the slaughter percentage, Defense Supplies Corporation issued Announcement 3 to Revised Regulation 3, effectuating the change. DSC said that claims for slaughter of hogs and pigs in non-federally inspected establishments covering accounting periods beginning on and after February 26 will be paid on the basis of the new percentage. Claims for slaughter of hogs in non-inspected plants covering accounting periods beginning on and after February 20, and prior to February 26, will be paid on an amount of hogs not greater than 70 per cent of the live weight on which claim was filed for the corresponding 1944 period.

LARD FOR SHIP SUPPLIERS

To assist ship suppliers in purchasing foods for provisioning merchant marine ships, the War Food Administration has added lard to the list of set-aside foods covered by War Food Order 74, effective February 19. WFA said that with respect to lard, it is essential that ship suppliers, in preparing their next monthly reports, state thereon their ship stores quota. This quota is the

quantity of lard sold directly to operators during any two calendar months of the period, July 1, 1942 to June 30, 1943. Ship suppliers must certify that the quota figure was computed under provisions of paragraph (a) (9) of WFO 74.

MIDWEST PACKING PLANT TO ASSEMBLE BATTERIES

Oscar Mayer & Co. at Madison, Wis., will assemble batteries for the RMR Corp., according to an announcement this week by A. A. Holly, area director for the War Manpower Commission. This move was decided upon to make full use of manpower at the packing plant, Holly reported.

"Fluctuations in receipts of livestock have caused an uneven flow of work in the Oscar Mayer plant," according to the WMC director. "In order to provide fill-in work for its employees, and fully to utilize the manpower available in the plant, the battery assembly operations are being taken on. War production of a 'must' item urgently needed by our battle forces will be maintained, and increased without placing an additional manpower demand upon the labor market area."

One of the new buildings at the plant will be converted into battery assembly lines. Packing plant employees will do the work on the battery assembly line.

WHAT HAPPENS TO RILEY ON MARCH 4 BROADCAST

Riley plays the part of the good Samaritan on the March 4 broadcast of the American Meat Institute's radio show, "The Life of Riley," starring William Bendix. When a fellow worker is fired for incompetence, Riley takes the man home to dinner with him to find out the cause of his dismissal. He discovers the man's wife is about to become a mother and his anxiety is responsible for his being fired. Riley gives him advice as to how a prospective father should act, but in doing so involves himself in an embarrassing situation. See your local paper for time and station.

WFA OFFERS SHORTENING

The War Food Administration is offering for sale to all shortening processors approximately 1,523,797 lbs. of shortening, packed in export boxes and tierces. This is the balance of a larger amount previously offered to processors on condition that a like amount of shortening be sold back to WFA. This condition is eliminated in the new offering. Offers to buy should be received by the director of supply, CCC, War Food Administration, Washington 25, D.C., by 5 p.m. March 5.

WLB Orders Wage Adjustments for Five Major Packers

ALTHOUGH denying a general across-the-board wage increase to approximately 144,000 workers employed by five large packing companies—Swift & Company, Armour and Company, Wilson & Co., Cudahy Packing Co. and John Morrell & Company—the National War Labor Board this week directed tentative adjustments in wage rates and working agreements, which might eventually result in substantially increased labor costs for the packers involved and other companies in the industry as well.

It was ordered by the board that all provisions of its four directives affecting compensation of employees be held up, pending a further order which will be issued as soon as questions of price relief and production costs, now under way between Director of Economic Stabilization Vinson and the Board, have been decided.

To Bargain Collectively

On the question of wage rate inequities the board ordered the packers and CIO and AFL unions to bargain collectively to eliminate wage inequalities by mutual agreement and to arrive at a wage rate schedule to remain in effect for the duration of the new contract. In bargaining the packers and unions may take into consideration the wage rate relationship existing in comparable plants of the five companies, with the understanding that it is not the intent of this order that wage rates in the different plants of these companies be equalized, but only that equitable relationships be established in such plants.

A commission is to be appointed by the board which would settle any wage rate inequality questions remaining after negotiations between the packers and unions. The board said certain pending grievances and cases involving inequalities in rates between plants, based on differentials designated as Southern, River-rate and Metropolitan, must be considered first.

The board found that under the "abnormal conditions" peculiar to the meat packing industry, certain workers must change clothing on the premises and directed the companies to make reasonable allowances for time spent in changing clothes whenever such time is appreciable.

It was also ordered by the board that the present practice under which packers pay for the preparation and repair

(Continued on page 34.)

this point
1½ minutes
duced by
valve dir

From 1
tion chan
ing padd
minute p
into larg
ties. Th
held in t
of 1½ h
is, when
the pack
and carri
in the w
the tank.
and pum

After effluent
where it
from the
vents over
photograph
in a much
in the fir
the treat
of the othe
the pack
treated
effect re

The w
filter at
efficiency
uted over
passes in
oxidized
of deter
charge
vided, 90
tank for

Waste,
media,



FRONT VIEW OF BARTLOW PACKING CO., RUSHVILLE, ILL.

How Midwest Plant Meets Waste Treatment Problem

THE treatment and disposal of packinghouse wastes is a problem constantly confronting many packing plants, irrespective of size. But to the small packer, frequently located on the outskirts of a farming town, it can be an especial source of annoyance, for unless these wastes are properly treated and rendered unobjectionable before leaving his premises, he may find himself the target of irate farmers through whose property flows the stream into which the wastes empty.

Among small town packers who have successfully overcome the waste treatment problem is the Bartlow Packing Co., Rushville, Ill., operated by Mickelberry's Food Products Co., Chicago, of which G. E. Duwe is president. This disposal system (the flow sheet for

and high rate filtration in the following manner:

The raw sewage flows from the plant to equalizing and grease removal tanks through a bar screen with $\frac{1}{4}$ -in. openings where the coarsest material is removed. Due to the great fluctuation in the flow from the plant, which varies from five to 120 gpm., and to the necessity for a uniform flow through the system to obtain a standardized treatment of the waste, the equalizing tanks were deemed necessary. Here the waste is held and discharged at a rate of 45 gpm. by means of a float-controlled valve and V-notch weir. This receptacle also serves as a tempering tank for the hot waste discharged from the cooking room, dilution cooling the mixture so the grease can be skimmed off.

RESULTS OF TESTS MADE OF WASTE MATERIALS

Suspended Solids—ppm.

BOD—ppm.

	Raw	Primary	Head Box	Final	Overall % Removal	Raw	Primary	Head Box	Final	Overall % Removal
First test*	288	112	—	70	65.7	540	360	220	60	89.0
Second test	448	118	84	64	85.8	840	360	200	80	90.5
Third test	362	274	—	100	72.3	810	560	200	120	85.3

*First test: 25 ppm. FeCl₃; second test: 250 ppm. FeCl₃; third test: No FeCl₃.

which appears to the left) was tailor-made to fit the needs of the company under the direct supervision of Howard Bartlow, who, at the time the sewage system was built some four years ago, owned and operated the Rushville plant. He has since leased the property to Mickelberry's. The plant manager now is Dale E. Davis.

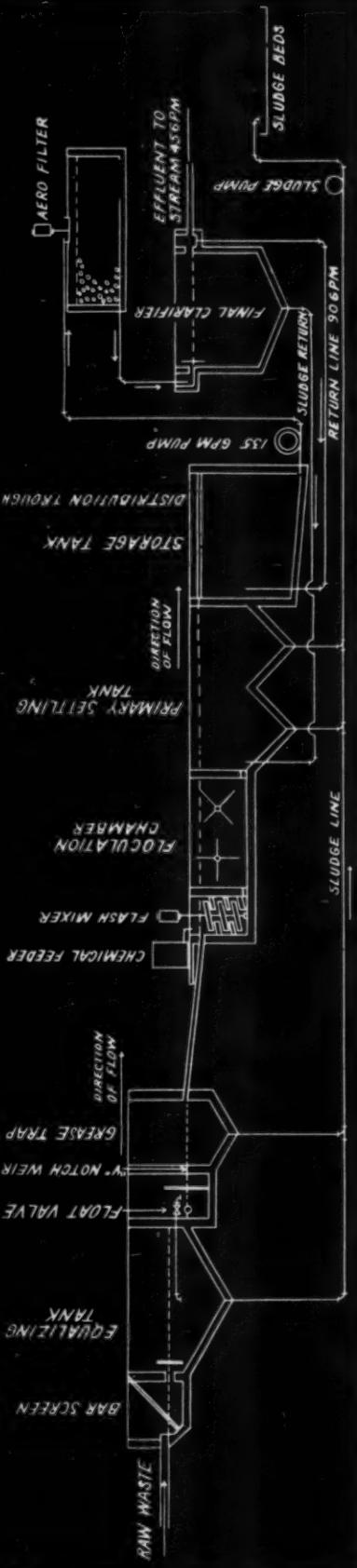
The waste treatment system employed at the Bartlow plant, where an average of 1,200 head of hogs is slaughtered weekly, combines chemical precipitation

From the equalizing tank, the waste passes through a grease trap which collects any grease that may have escaped the first tank. A large part of the suspended solids meanwhile settle out of the equalizing tank and are pumped to the sludge beds each night. After each day's run, the equalizing tank is drained and "hosed out."

The partially settled and de-greased waste flows by gravity to the treatment plant at a rate of 45 gpm. Here it passes first into the "flash mixer" where a 20 per cent FeCl₃ (ferric chloride) solution is mixed with the waste at a rate of 25 ppm. (parts per million). The flash mixer consists of a vertical shaft with paddles operating between stationary paddles in a small circular tank. The ferric chloride is added at

WASTE PLANT FLOW SHEET

Schematic drawing of Bartlow waste treatment plant showing flow of sewage. System combines chemical precipitation with high rate filtration for maximum efficiency.



this point and mixed for a period of 1½ minutes, the chemical being introduced by a siphon through a regulating valve directly into the flash mixer.

From here it passes into the flocculation chamber where two slowly revolving paddle wheels tend to collect the minute particles of floc, forming them into larger and more easily settled particles. The chemically treated waste is held in the primary tank for a period of 1½ hrs. during normal operations, i.e., when fresh waste is coming from the packing plant. Here the floc settles and carries down the suspended solids in the waste to the hopper bottom of the tank. This sludge is drawn off daily and pumped to the sludge beds.

After leaving the primary tank, the effluent passes into the storage tank where it is diluted by return effluent from the final tank. This dilution prevents overloading of the aero-filter (see photograph shown below), and results in a much greater reduction of the BOD in the final effluent as raw waste enters the treatment plant for about one-third of the 24-hour operating period. In other words, the waste produced by the packing plant in eight hours is treated over a period of 24 hours, in effect reducing the size of the system.

The waste is pumped into the aero-filter at a rate of 135 gpm. by a high efficiency centrifugal pump and distributed over the filter media by a Lakeside distributor. The effluent from the filter passes into the final clarifier where the oxidized matter settles out, the time of detention being 2½ hours. The discharge from the final clarifier is divided, 90 gpm. returning to the storage tank for dilution of the incoming waste,

INSPECTING PLANS FOR WASTE PLANT

Howard Bartlow (right), under whose supervision waste treatment system was installed, looks over blue prints with Dale E. Davis, manager. The disposal system is said to be completely adequate to handle the demands made upon it. About 1,200 head of hogs are slaughtered weekly at the Rushville plant, where a wide variety of sausage items are made. The plant is operated by Mickelberry's Food Products Co., Chicago, Illinois.

and 45 gpm. being discharged into the stream. From this it will be seen that the waste passes through the aero-filter at least three times.

Results of Tests

At night and on Sundays, when no raw waste is taken into the system, the sludge is drawn from the final tank into the primary tank periodically to prevent it from becoming septic. The circulating pump and filter operate continuously. The chemical feed and flocculator are used only when raw waste is entering.

Tests conducted by the Illinois state

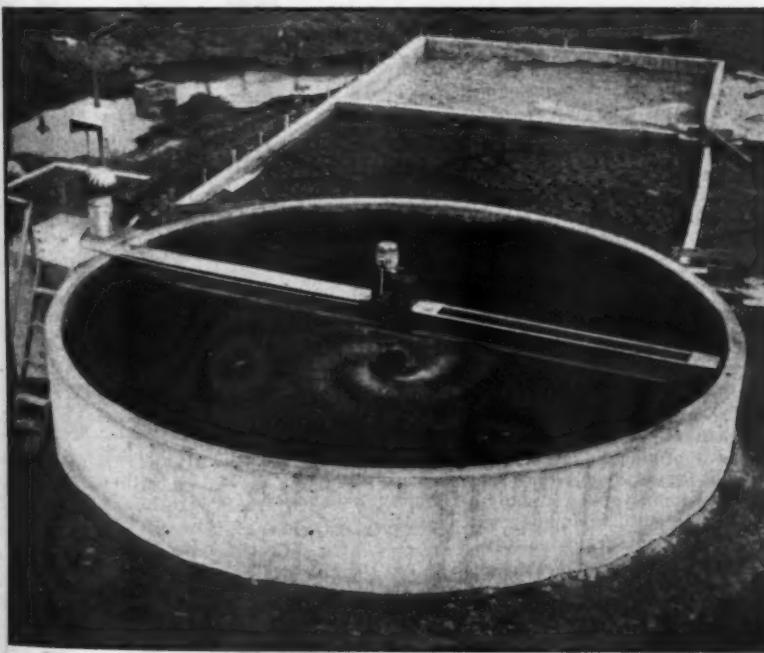


sanitary water board of sewage in the Bartlow waste treatment plant are of interest. In one test, a 9 per cent ferric chloride solution was used, a check indicating a dose of about 25 ppm. The pH of the raw sewage was said to be altered only slightly with no floc being formed. BOD removal in the primary tank was only 33 per cent, while the suspended solids removal in the primary tank was 61 per cent. There was a good effluent from the final tank; however, it contained some color which might have been caused by vegetable dyes.

Other tests were also run in Imhoff cones using varying amounts of ferric chloride. It was found that a dose of 250 ppm. appeared to give the best coagulation. With doses of 150, 175, 200, 225 and 300 ppm. ferric chloride, a good floc was also formed, but the coagulation and clarification of the raw sewage were inferior to the 250 ppm. dose. It was found that use of 250 ppm. brought about the removal of most color from the samples tested, there being a good, clear supernatant liquor above the settled sludge after 30 minutes. In the other samples, a red color still persisted in the supernatant liquor. With a dose of 300 ppm., coagulation was described as fair, but the floc rose to the surface within an hour. It was further determined that doses above 300 ppm. gave no coagulation, although a heavy floc formed which settled slowly.

A test run with no ferric chloride used showed removal of suspended solids amounting to 24 per cent and of BOD 31 per cent in the primary tank, far below removal with the ferric chloride treatment. The overall BOD removal was found to be good, but this was believed to have been influenced by the liquid left from the preceding day.

The waste disposal plant was designed and installed by the Engineering Service Corp., Decatur, Ill.; with the aero-filter furnished by the Lakeside Engineering Corp., Chicago, which also cooperated in the layout.



CLOSE-UP OF AERO-FILTER

Waste, after leaving storage tank (see flow sheet), is sprayed centrifugally over filter media, composed of nine feet of rock. The biologic action of the filter is reported to result in a high pH of the final effluent, a desirable characteristic.

Meat Supply for First Six Months of 1945 Analyzed

SUPPLIES of meat left for civilian distribution during the first half of 1945—after the government has taken its increased requirements from sharply reduced production—will be even smaller than many in the trade realize, the American Meat Institute pointed out this week after completing a survey based largely on government estimates of meat production and probable

government meat requirements.

The Institute said that its estimates indicate that during the current quarter (January-March) government weekly requirements of meat of all descriptions will be very little below 50 per cent of total federally inspected production; production during the quarter is expected to be nearly one-fourth less than during the same period in 1944.

Last year civilians received approximately 263,000,000 lbs. of federally inspected meat weekly during the first quarter; this year, the estimated quantity will be approximately 162,000,000 lbs. weekly—a decrease of 38 per cent.

Estimates for the second quarter (April-June) indicate a still further sharp reduction in quantities available for civilians. The government is expected to need close to one-half of federally inspected production in the three months and output of inspected plants will probably be down one-fifth from 1944. About 151,000,000 lbs. of federally inspected meat will be available weekly for civilians compared with 232,000,000 lbs. weekly last year, a decrease of 35 per cent.

The Institute said that the status of supplies later this summer and fall, and thereafter, remains uncertain. It is certain, however, that government requirements will continue high and may even sharply increase as hostilities continue.

Pork to Continue Scarce

Civilian pork supplies from federally inspected production are expected to be about 58 per cent less in the first quarter and around 55 per cent less in the second quarter than in the corresponding periods in 1944. Similarly, civilian supplies of beef are expected to be 12 per cent less and 7 per cent less for the two quarters as compared with the like periods last year.

Civilian supplies of lard from federally inspected production are expected to be 60 per cent smaller in the first quarter of 1945 and down 68 per cent in the second quarter compared with the corresponding periods in 1944.

The AMI emphasized that decreasing production of meat also means decreased production of other vital materials necessary for war and civilian uses, including greases, many medicines such as insulin, glandular extractives, adrenalin and surgical sutures.

Storage stocks of meat cannot be relied upon to furnish relief inasmuch as the February 1 stocks were lower for that date than at any time in history.

A nation-wide survey just completed by the AMI for the OPA indicates meats of all descriptions in acutely short supply practically everywhere, most pronounced shortages being in

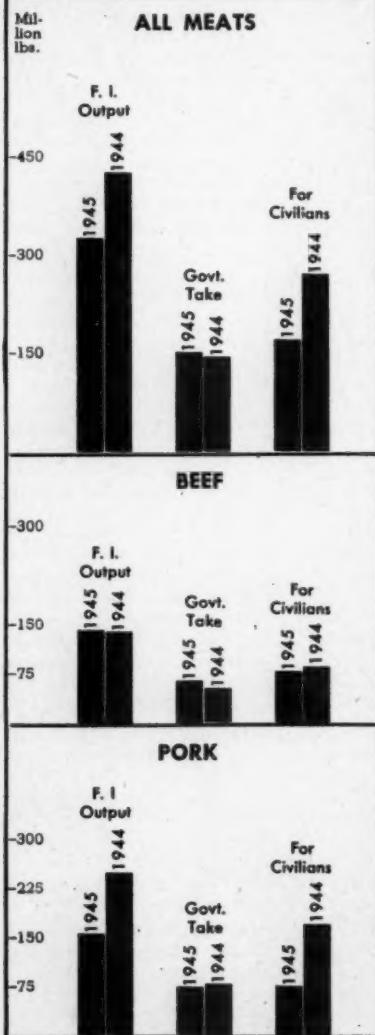
forequarters of beef and products such as hams, bacon, pork loins and other popular cuts.

A new report by the Bureau of Agricultural Economics on the national food situation underlined the findings of the Institute. The Bureau reported that civilian per capita consumption of meat during 1945 may amount to 132 lbs., compared with 147 lbs. in 1944, 136 lbs. in 1943, 137.9 lbs. in 1942 and the five-year 1935-39 average of 125.6 lbs. Per capita civilian lard consumption in 1945 may be down to 12.5 lbs. against 14.3 lbs. in 1944 and 14.5 lbs. in 1943.

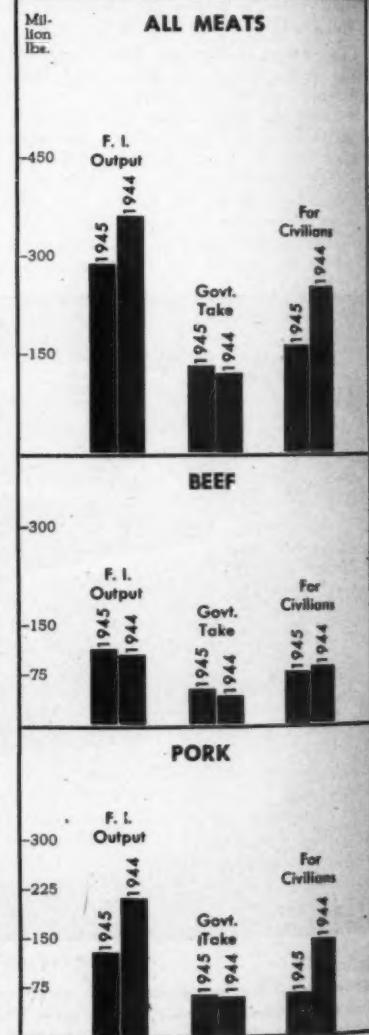
The Bureau reported apparent civilian consumption of meats in 1945.

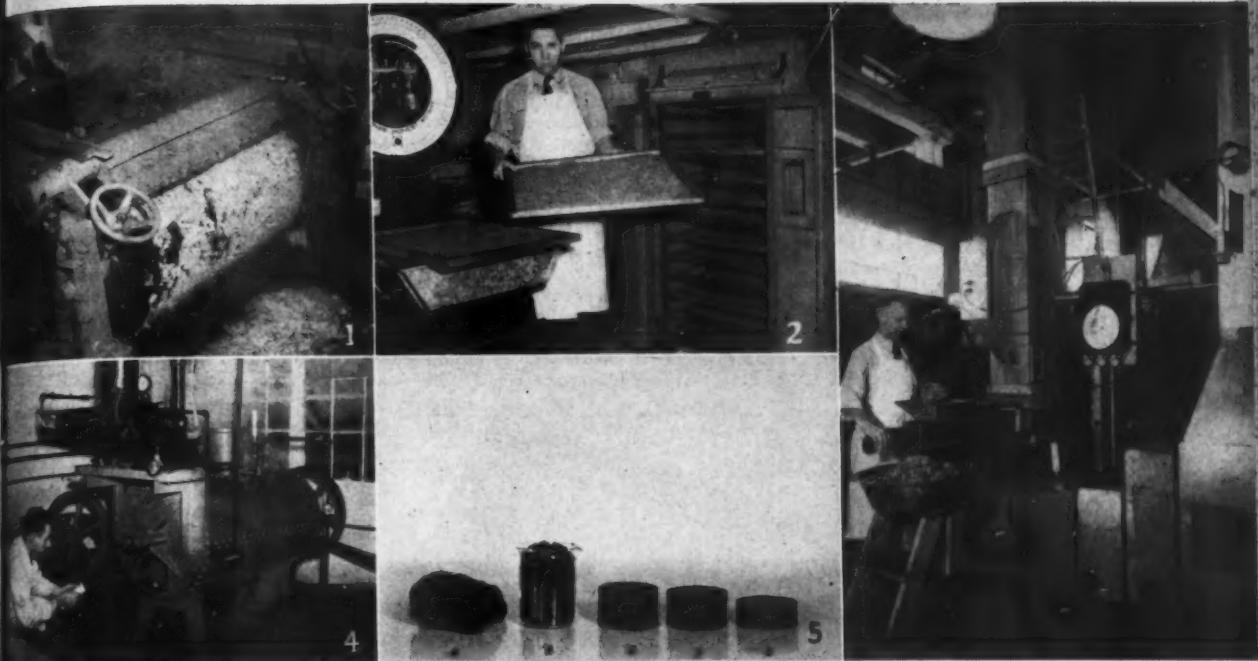
(Continued on page 31.)

Average Weekly F. I. Production, Govt. Requirements and Quantity Left for Civilians January thru March



Average Weekly F. I. Production, Govt. Requirements and Quantity Left for Civilians April thru June





U. S. D. A. MEAT DEHYDRATION RESEARCH

ALTHOUGH improvement in the shipping situation during recent months has greatly reduced the need for dehydrated meat by our allies, the development of successful dehydration methods, carried out during a relatively short period under the pressure of wartime requirements, is regarded as an outstanding technological achievement in the food field.

Research work on this emergency wartime project was carried out under the direction of the committee on dehydration of meat, Agricultural Research Administration, U. S. Department of Agriculture. Agencies represented included the Bureaus of Agricultural and Industrial Chemistry, Animal Industry, Dairy Industry, Human Nutrition and Home Economics and also, through cooperative arrangements, the University

of Chicago did research on the project.

Representatives of the meat industry and officials of the armed services and lend-lease agencies were brought into consultation. Besides the planning of research, a further purpose was to determine, in cooperation with the Food Distribution Administration and the American Meat Institute, specifications for acceptable dehydrated meat.

The essential features of this research program are covered in a report issued as Circular No. 706 by the U. S. Department of Agriculture. Several photographs from the report, made available through the courtesy of the Department, are published herewith, and the complete report is summarized by the USDA in the paragraphs immediately following:

In response to lend-lease and military

needs for meat of concentrated nutritive value that can be shipped without refrigeration, the Department, early in 1942, engaged in experimental work on the dehydration of beef, pork, lamb, and mutton. The studies were conducted by an interbureau committee of research workers and technicians, principally at the Beltsville Research Center, Beltsville, Md.; some tests were made in Chicago, Ill.

Besides dealing primarily with processes of dehydration, the investigation included studies of packaging, storage, chemical and bacteriological changes, compressibility, rehydration, and the nutritive value and palatability of the products.

Eight methods of dehydration, embodying mechanical features that had proved to be successful with other products, were tested. Special attention was given to adaptations that would make the methods most suitable for meat. The investigators also designed new equipment. The experimental work involved many combinations of equipment, conditions, and procedures.

Grinding to particles of small size and precooking the meat were found to hasten the drying process and improve the keeping quality of the dehydrated product. Grinding after cooking resulted in more rapid drying than grinding before cooking.

On the basis of boned, trimmed, fresh meat, dehydration saves approximately 60 to 70 per cent in weight. Reduction in volume, when the dehydrated product is properly compressed, is about 65 to 73 per cent.

Of the various processes studied, the

Dehydration Scenes Shown in Above Photographs

1.—Double drum drier used for precooking the meat. After passing between two slowly revolving steam-heated cylinders, or drums, the meat is automatically scraped off the surface and falls into the pan below. This is followed by dehydration of the meat in a cabinet or other drier.

2.—A cabinet drier used in the investigations. The meat is spread on trays exposed to circulating heated air.

3.—Air flotation dehydrator, showing fan and drying chamber at left, heater and return duct at right. The dehydrated meat, passing out of the drying chamber, is carried into a collector by the moving air.

4.—Vacuum rotary dehydrator. One of the steps in cleaning the machine is being carried out. The auxiliary attachment at the top center is a combination heater and blower for forcing heated air into the drier during the precooking stage of the operation.

5.—(A) Raw, unground pork; (B) the dehydrated, uncompressed equivalent; (C), (D), and (E), the same amounts of dehydrated meat compressed at 100, 300 and 600 lbs. of pressure per square inch, respectively. The corresponding volumes of the meat in the five different forms were 215, 153, 94, 77 and 61 cubic centimeters.

vacuum rotary gave indications of combining the most good points. It derives the name from the vacuum principle, used to accomplish the drying in a minimum of air, and from rotary agitation of the meat in a steam-jacketed cylinder. Meat processed by this method had good rehydration capacity, thiamine retention, palatability, and keeping quality, and had other desirable characteristics. The vacuum rotary process, moreover, is simple, combining both precooking and drying in one machine. However, other processes such as the kettle air rotary, the kettle cabinet (which may be considered as representing also the kettle tunnel process), the drum air flotation, and the freezing

cabinet process excelled with respect to rate of drying, continuity of operation, palatability of freshly dehydrated product, or otherwise.

Control over processing temperatures and the oxidizing influence of air was found to be an important aid to successful dehydration. Dehydrated raw meat, as removed from the drier, appeared to be generally a better product than dehydrated cooked meat but presented a problem in keeping quality requiring further study.

High stability in dehydrated meat, signifying resistance to the development of rancidity, is desirable for three principal reasons: to insure flavor, vitamin content, and longer storage life. The ex-

perimental data indicate that dehydrated meat that is rated high in palatability by a panel of well-trained judges will rate well in stability.

Tests on oxidation and rancidity showed the importance of using, for dehydration, fresh meat that had not been aged. Meat may be fully acceptable for table use and yet be unsuitable for dehydration because of previous action by enzymes or exposure to oxidation by air. Conditions of processing, packaging, and storing that reduce exposure to air are helpful in obtaining good keeping quality. The use of small quantities of gum guaiac as an antioxidant improved the keeping quality of dehydrated meat.

Studies of packaging and storage showed that metal cans were the best containers for dehydrated meats and kept them in satisfactory condition for long periods. Besides affording good protection against rough handling and contamination, such containers exclude air and otherwise preserve the palatability of the meat better than others, especially at non-refrigerating temperatures.

Effects of Storage

The most satisfactory substitute for cans was the envelope-type, lead-foil bag. Some paper and other nonmetallic containers, although fairly satisfactory under favorable storage conditions, failed when exposed to high humidity and frequent temperature changes. Dehydrated meats canned by the vacuum pack process retained their palatability slightly better than those canned in an atmosphere of nitrogen. Nitrogen-pack products, in turn, were slightly better than air-pack meat. Low storage temperatures aided in retaining palatability of canned dehydrated meats, the ratings being based on appearance, odor, flavor and texture. Package requirements for meat of high stability need not be so stringent as for meat of low stability.

Compressing dehydrated meat makes it more compact and, by forcing out air, reduces oxidation and contributes to the prevention of rancidity. Compressing at a moderately high temperature prior to packaging is a promising way to remove excess fat.

When meat in fresh condition is properly dehydrated to a moisture content of 10 per cent or less and packed in hermetically sealed metal cans, it is a safe food from the bacteriological point of view. Under conditions unfavorable to the growth of molds in dehydrated meat there is slight opportunity for bacteria to develop, but reconstituted meats, unless refrigerated, should be eaten promptly, since they are a good medium for the development of bacteria. Thorough cooking of reconstituted meats is desirable.

Several processes of dehydration provide opportunities for controlling the proportions of protein, fat, and ash, as well as of moisture, in the resulting products. Any step resulting in de-

(Continued on page 36.)

IT PAYS TO BE A BEMIS CUSTOMER

The full resources of materials, manufacturing and fine printing of our coast-to-coast organization, plus the invaluable experience of over four decades of service to the packing industry, are behind every Bemis contract.

That's why so many meat packers have found that it pays to be a Bemis customer.

BEMIS PRODUCTS SERVING THE PACKING INDUSTRY

Lard press cloths • parchment-lined bags • ready-to-serve meat bags • roll duck • cheese-cloth • beef or neck wipes bleaching cloths • scale covers inside truck covers • delivery truck covers • Bemis special bag closing thread • Mainstay Twine.

BEMIS BAGS



BEMIS BRO. BAG CO.

OFFICES: Baltimore • Boston • Brooklyn • Buffalo • Charlotte
Chicago • Denver • Detroit • East Peppercill • Houston
Indianapolis • Kansas City • Los Angeles • Louisville • Memphis
Minneapolis • Mobile • New Orleans • New York City
Norfolk • Oklahoma City • Omaha • Peoria • St. Helens, Ore.
St. Louis • Salina • Salt Lake City • San Francisco • Seattle
Wichita • Wilmington, Calif.

A P K L

SUN

MON

TUE

W

Easter



A Red Letter Day
FOR USERS OF THE
NEVERFAIL
3-DAY HAM CURE

"The Man Who Knows"



"The Man You Know"

For millions of families it won't be "Easter Eatin'" without ham . . . tender, succulent, full-flavored ham. It's an old American custom! And it gives you the once-a-year opportunity to gain many new all-year-round customers. How? By making your Easter hams so good that when customers ask for ham they'll ask for *your brand*.

There's still time to process your crop of Easter Hams with the NEVERFAIL 3-Day Ham Cure. That's how to be sure of full-bodied ham flavor, cheery pink color, perfect texture . . . yes, and the *extra* goodness produced by "Pre-Seasoning." Follow the lead of successful ham packers in all parts of the country. Write *today* for complete information . . . and inquire about Mayer's Special Seasonings for *all* your meat specialties.

H. J. MAYER & SONS CO.

6819 S. Ashland Ave., Chicago - 36, Ill.

Canadian Plant: Windsor, Ontario



Ryerson Wartime Steel Service

Prompt Deliveries from 11 Plants

Ryerson stands for steel quickly from stock—and has since our Company was founded 102 years ago. Now eleven strategically located Ryerson Steel-Service Plants serve the nation's principal steel-using areas with anything from a single piece to many carloads—bars, shapes, structurals, plates, sheets, tubing, etc.—carbon, alloy, Allegheny Stainless and tool steel.

At present our service cannot always be as fast nor our stocks as complete as under normal conditions. Nevertheless, stocks are large and deliveries generally satisfactory. The latest Ryerson stock list de-

scribes our complete line—more than 10,000 kinds, shapes and sizes of steel. This buying reference is a veritable steel user's "book of knowledge." It gives descriptions, sizes, weights, specifications and cutting extras for every kind of steel. Your nearby Ryerson plant will be glad to furnish you a copy. Use it for a guide to Ryerson stocks—your surest steel source.

**JOSEPH T. RYERSON & SON, Inc.,
Steel-Service Plants: Chicago, Milwaukee,
Detroit, St. Louis, Cincinnati, Cleveland,
Pittsburgh, Philadelphia, Buffalo, New York,
Boston.**



RYERSON STEEL

PLA

MOL
Where
per cent
increase
Dr. Art
Westing
feld, N
midities
duce inf
of desic

In pr
rooms,
mold, h
after tr
is obvi
the opini
tions, c
steriliz
plaining
stroy i
inhibitio
5 to 20
this eff
bon di
reductio

"Bac
hundred
rooms,"
success
teria ev
ties hig

Deve
tericida
by acc
uring b

The N

PLANT OPERATIONS

Ideas for Operating Men

MOLD REDUCTION METHODS

Where relative humidity is above 87 per cent, surface infection of meat is increased by air motion, according to Dr. Arthur W. Ewell, consultant to the Westinghouse Lamp Division, Bloomfield, N. J. Air motion at relative humidities under 85 per cent tends to reduce infection, he states, but at the cost of desiccation of the meat surfaces.

In properly operated meat storage rooms, the surface infection is primarily mold, he points out. The flesh below, after trimming, is uninjured but there is obviously economic loss. Ewell is of the opinion that, under limited conditions, carbon dioxide can be used as a sterilizing agent to reduce mold, explaining that although it does not destroy infection, it is very effective in inhibiting growth if concentrations of 5 to 20 per cent are used. He attributes this effect to "a specific property of carbon dioxide," declaring it is not due to reduction in the oxygen content of the air.

"Bactericidal lamps are used in many hundred large and small meat storage rooms," asserts Ewell, "where they are successful in controlling mold and bacteria even at temperatures and humidities higher than customary."

Development and application of bactericidal lamps have been accelerated by accurate photocell meters for measuring both radiation intensity and quan-

tity of radiation during a given time. A platinum photocell responds only to the wave lengths which produce ozone, i. e., below 2,000 Angstrom units. A tantalum photocell responds throughout the bactericidal spectrum, which is between wave lengths 2,000 and 3,000, with 2,537 being nearest the wave length of maximum bactericidal effect.

"A striking application of the use of bactericidal lamps is in the rapid tenderizing of beef," Ewell states. "By raising the temperature from about 36 degs. F. to 60 degs. F., the time required for tenderization is reduced to approximately one-tenth. This high temperature, together with the necessary high humidity to prevent desiccation and accompanying injury to the meat surface, would result in serious surface infection without a bactericidal agent."

Personnel subjected to intense radiation for any length of time suffer from conjunctivitis and erythema of the skin, it is said. However, if lamps in storage rooms are properly installed in respect to location and number, this hazard can be obviated, according to the Westinghouse spokesman.

UTILIZING WASTE HEAT

Sometimes an attempt is made to heat the engine room with the warm moist air discharged from the evaporative

cooler, according to the Trane Co., La Crosse, Wis. However, this is not desirable because of difficulties with frosted windows, it is pointed out, since the air from an evaporative cooler is not only warm but also extremely moist.

This usually leads to excessive humidity in the room with heavy condensation on the windows and, in extreme cases, on the walls. To heat an engine room with waste heat, the recommended method is by means of unit heaters with the warm jacket water circulated through the unit heater before it goes to the evaporative cooler.

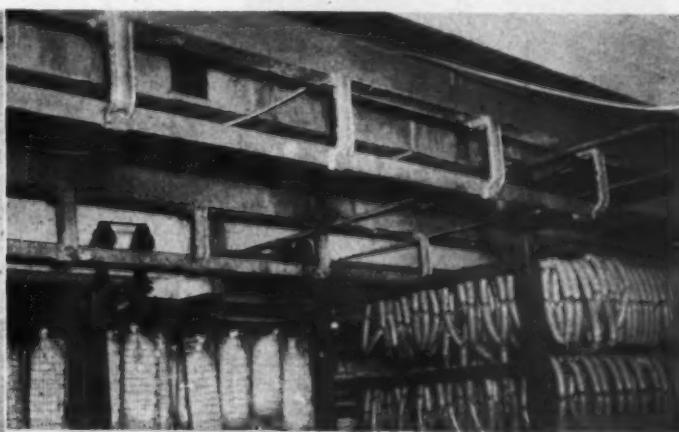
AMPLE AMMONIA CYLINDERS

A fairly substantial number of new cylinders for storing anhydrous ammonia has been added to the prewar supply, according to O. R. Geier, sales manager, ammonia division, Armour and Company.

There are now ample ammonia cylinders to take care of all industrial refrigeration needs, he indicated, provided empty cylinders are returned promptly.

"Our representatives have been instructed to inquire at every plant whether there are any empty cylinders lying about," Geier stated. "If there are, we do what we can to have them returned to their owners, whether to ourselves or some other ammonia company."

Geier added that "a high degree of cooperation of ammonia users has served well during the first three years of the war, but 1945 may require closer cooperation and more vigorous action. The result is not in doubt if the users themselves will cooperate."



Noros

KEEPING SAUSAGE SHRINK DOWN

A simple yet effective method of air diffusion in the sausage cooling room of the Bartlow Packing Co., Rushville, Ill., is credited with keeping product shrink at a minimum. Air is drawn from the room through a grating at floor level (left) where it passes through a brine spray before being recirculated. It is then blown by means of a fan through an overhead duct pierced at three-foot intervals with small side vents. Thus the product is chilled rapidly without appreciable shrink, since it is not directly exposed to high air velocities.

Swift Executive Praises Employees' Wartime Deeds; Outlines Postwar Plans

Predicting that the demand for meat and other high quality protein foods will be greater than ever after the war, John Holmes, president, Swift & Company, in the annual report to the firm's employees, declared that while the immediate objective is producing food for the war effort, the company is doing everything possible to prepare for the post-war period. Holmes' views, expressed in the booklet, "President's Message to Employees," indicate the belief that "the war has taught people the value of good, nutritious food."

Plans to improve facilities at a number of Swift plants have already been drawn up, he revealed, and in some instances work has already been started. All such plans and changes are part of a long-range program which, although taking into account the fact that Swift & Company will not face the drastic postwar change-overs in manufacturing operations which will confront many industries, nonetheless recognizes that "there will be needed new products, new processes of manufacture, new selling and distributive methods."

The Swift executive paid tribute to the 24,311 employees who have entered the armed services. "Since the war began, approximately 2,100 of these employees have completed their duty and

have been returned to civilian life," he said. "There have been 302 gold stars placed in our service flag, bearing tribute to employees who have given their lives in unselfish service to their country; many more employees have suffered wounds; 78 are reported missing in action; 55 are said to be held prisoner." The company's "Roll of Honor" appears in the booklet, as do photographs of a number of former employees who have received military citations. Also pictured are veteran employees who have been with the firm 35 years or more.

Prominently mentioned in the booklet is the Swift "suggestion plan." Holmes pointing out that in 1944 employees submitted 21,625 suggestions for improving various operations and otherwise increasing plant efficiency. Of these, 5,178 ideas were found acceptable and \$82,918 was distributed in awards.

Holmes lauded employees for their wartime accomplishments, declaring that Swift workers "have responded splendidly to every national call." During 1944, war bond purchases by company employees reached approximately \$18,000,000, he said.

"Many times we have had only short notice to deliver products needed by the armed forces, perhaps to load a waiting boat, perhaps to replace a sunken cargo," the Swift president related. In these instances, products have been assembled quickly through our widespread distributive system and rushed to port for shipment to unrevealed destinations."

Included in the brochure is a report on the company's financial condition, and a chart showing a breakdown of company expenditures for 1944.

Standard's Crackling Press Unit



Each piece of equipment comprising the Standard rendering system has been expertly designed and constructed to give top performance.

The continuous cracklings press unit combines a magnetic separator, a tempering apparatus and a powerful all-steel screw type cracklings press with electric motor gear drive. The heated cracklings are fed into the press, where tallow is pressed out under pressure until the cracklings contain but 6% to 8%.

Our engineers will be glad to discuss any equipment problems you may have. In the meantime, write for Bulletin 600.

MADE IN THE WEST FOR
WESTERN PACKERS

STANDARD
STEEL CORPORATION

General Offices and Plant, 5001 South Boyle Avenue
Los Angeles 11, California

fees and conflicting equipment requirements should be removed.

(b) To accomplish a permanent reduction in highway accidents, the regulation of motor vehicle use and the establishment of traffic control devices and safety appliances on equipment should be based on adequate, reasonably uniform laws, administered and enforced by adequately trained personnel and supported by continuous safety educational activities including the education and training of new drivers.

Restaurants Welcome Aid in Keeping Meat on Menus

Restaurant and hotel operators not only regard meat as the most essential item in their menus, but are also anxious for all possible help in keeping meat in their meals longer through the use of extenders and through proper cookery methods.

This fact is emphasized in a report by Jessie Alice Cline and M. O. Cullen, directors respectively of the home economics and meat merchandising departments of the National Live Stock and Meat Board, who have just returned from meetings with restaurant and hotel operators in Buffalo, Philadelphia and New York City. In each of these cities they presented programs featuring the cutting, cooking and other phases of the subject of meat.

"Americans want our fighting men to have first call on our meat supply," said Cullen in his part of the programs. "But at the same time they want meat as often as possible. They know that meals with meat are more satisfying, that meat adds flavor to the other foods with which it is served, and that it is a rich source of protein, vitamins, minerals and energy."

Cullen conducted meat cutting and carving demonstrations especially designed for restaurant and hotel operators. He also emphasized the necessity of keeping accurate records on the cost of menu items.

In connection with tests which she conducted in cooking roasts weighing about 16 lbs. each, at both high and low temperatures, Miss Cline pointed out that low-temperature cookery makes it possible to save from 1 to 4 ozs. of meat for each pound cooked. In one of these tests the high-temperature roast showed a shrinkage of 27 per cent and the low-temperature roast only 10 per cent—a saving of 17 per cent, or more than 2½ lbs. in favor of the low temperature.

In another phase of her program she presented a parade of appetizing beef, pork and lamb dishes prepared from low-point and no-point cuts. Such cuts, the stated, should be cooked by braising and stewing.

These meetings by the Board's staff members followed similar meetings in Chicago, St. Louis, Detroit and Cleveland. They were attended by key persons of the hotel and restaurant industry.

COTTON GOODS STILL SHORT

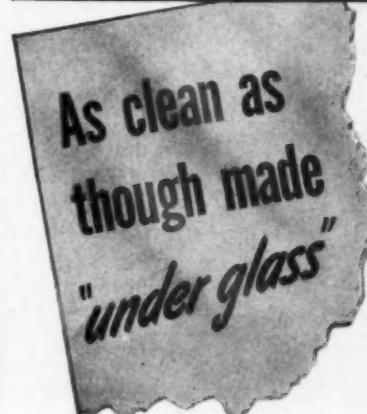
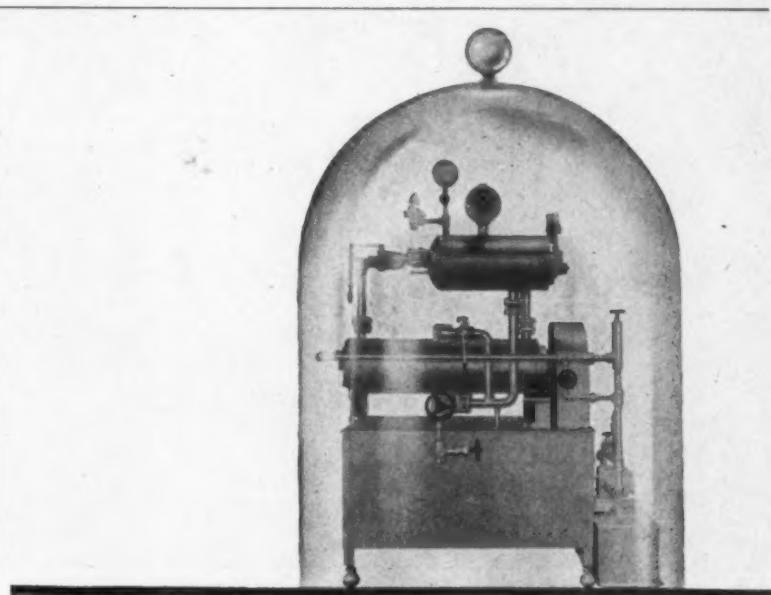
The cotton goods situation, which has been growing progressively worse for some time, cannot be expected to show a turn for the better within the predictable future, according to Jonas H. Mayer, Chicago, chairman of the textile task committee of the Linen Supply Association of America.

"Americas today is facing the most critical cotton textile situation since Civil War days," Mayer said. "If the war should end tomorrow, no relief could be expected, since the shortage of cotton goods for civilian use has us scraping the bottom of the barrel." Meat plants are among those feeling the shortage, Mayer indicated, with the

only immediate alleviation of the problem lying in the "most tender care of all cotton articles now on hand."

WRITES POWER TRUCK ARTICLE

The feature article, "Power Industrial Trucks Integrate Morrell Plant Operations," published in the February 10, 1945, issue of THE NATIONAL PROVISIONER, was written by F. J. Avery, transportation adviser, Elpar Engineering Associates, Chicago. In the illustrated article, the author described how handling and haulage problems at Morrell's Sioux Falls, S. D., plant had been efficiently solved through widespread utilization of power industrial trucks.



A CONTINUOUS CLOSED LARD PROCESSING UNIT

• Votator-processed lard—and Votator processing equipment—are *clean*. Because the system is completely closed, there is no chance for contamination. Even air or gas content can be rigidly controlled. With Votator, chilling, plasticizing and aerating are accomplished in one continuous process, a matter of seconds from hot oils to packaged lard. Your lard will be snowy-white and uniformly creamy, with that extra eye-appeal and keeping quality which warrant a better price. Fully automatic, economical of space, low in operating cost—get all the facts about Votator before you buy new equipment. Write to The Girdler Corp., Votator Division, Dept. NP2-4, Louisville 1, Kentucky.

THE
Votator*
A GIRDLER PRODUCT

*Trade Mark Registered U. S. Patent Office

How hot, how long?



IT'S swell to control retort temperatures automatically. But the right temperature isn't much help unless it's on for the right period of time.

On these horizontal retorts at the Cudahy Packing Company's South Omaha plant, *both time and temperature are controlled automatically*, because the Taylor Fulscope Temperature Controllers are equipped with built-in *Taylor Process Timers*.

With manual operation, cooking periods may vary all over the lot, with the chance of overcooking or inadequate sterilization, unless the operator is Johnny-on-the-spot. But a Johnny-on-the-spot for every retort is prohibitively expensive . . . unless he's of this latest Taylor variety.

With Taylor Process Timers, *all the operator has to do is load the retort and start the process!* Timing starts automatically when the retort is brought up to process-

ing temperature. This temperature is then automatically maintained until the end of the cooking period, when the Timer shuts off the steam and turns on the air to the Indicating Pressure Controller, which holds the pressure in the retort during the cooling period. If you agree with us that *time* is just as important a variable as *temperature*, call your Taylor Field Engineer or write us for details today. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada.



Taylor Instruments
MEAN
ACCURACY FIRST

IN HOME AND INDUSTRY

★ KEEP ON BUYING U. S. WAR BONDS AND STAMPS ★

Up and down the MEAT TRAIL

Personalities and Events of the Week

• Nelson J. Ruddy, Cincinnati livestock executive, will serve as secretary-treasurer of the Charles Sucher Packing Co., Dayton. Arthur Beerman, new president of the organization, disclosed on February 19. Beerman recently acquired the plant, which had been closed since October because of meat shortages and government regulatory measures.

• Swift & Company has announced that it will continue to sponsor 15 minutes of the Don McNeill Breakfast Club program six days a week during 1945.

• J. Albert Woods, a former vice president and director of Armour and Company, has been elected a director of Eastern Air Lines. Woods is president of the Chilean Nitrate Sales Corp.

• Robert B. Cummings, proprietor of the Buffalo Dressed Beef Co., Worcester, Mass., died on February 9 in Memorial hospital in that city. He had been a resident of the community for 25 years.

• Employees of Rath Packing Co., Waterloo, Ia., are eligible to rent or buy any of the 50 new houses now under

construction in that city by four contractors, through the authorization of the National Housing Agency. A rent ceiling of \$50 has been placed on the homes.

• Ben W. Campton was named president of Meat Packers Incorporated, Los Angeles, Calif., at the organization's annual meeting on February 13. George E. Marks was elected vice president and secretary-treasurer and Chas. S. Johnston, of Newmarket Co., chairman of the board. Members of the board of directors are Harry H. Huston, United Dressed Beef Co.; Chas. M. King, Southern California Meat Co.; Anton Rieder, Coast Packing Co., and C. L. Safstrom, Quality Meat Packing Co.

• Joseph Wagenheim, wholesale meat dealer at Atlantic City, N. J., was recently operated on for appendicitis at St. Francis hospital, Miami Beach, Fla. He is reported to be improving nicely, but will remain at the hospital for several more days.

• The Lima Packing Co. of Lima, Ohio, recently awarded the Institute's gold service button to its killing floor foreman, William Kreher, who has served the meat packing industry for 55 years, 33 of which have been spent with the Lima company. Kreher began working in his father's slaughter house in Co-

lumbus in 1890 at the age of ten years.

• Two Pennsylvania meat organizations have been granted state charters by the secretary of commonwealth's office, Harrisburg. They are the Philadelphia Meat Dealers Cooperative Association, Lancaster, Pa., capitalized at \$50,000, and the Queen City Cooperative Association, Allentown, capitalized at \$10,000.

• S 1/C Norman G. Lukens, Lemoyne, Pa., who was employed by Swift & Company at Harrisburg, Pa., before joining the Navy in August, 1944, is training for duty aboard an LSM at the Navy's amphibious training base, Little Creek, Va.

• 2nd Lt. Nathan Spungin, 25, of Spungin's Abattoir, Harrisburg, Pa., who is attached to the 8th Air Force in England as co-pilot of a Flying Fortress, has been awarded an oak leaf cluster to his Air Medal.

• William Grant Torrance, 83, formerly a prominent livestock raiser of eastern Washington state, died in a Seattle hospital recently of pneumonia. His early life as a rancher and pioneer stockman was spent during a colorful period in the history of the Pacific Northwest.

• In Waitsburg, Wash., fat salvage efforts have been stepped up this month



SPRINGFIELD MEAT PACKERS GATHER IN RADIO STUDIO FOR SPECIAL BROADCAST

One of a number of similar groups which assembled throughout the nation on February 10 to hear a special "closed circuit" broadcast from Chicago and Hollywood dealing with the American Meat Institute's meat educational program, the above Springfield, Ill., meat industry executives are shown in the studio of Station WCBS. In front row, left to right, are Carroll Needl, station manager; F. A. Habauer, local Blue Network representative; Don J. Eby, manager, Swift & Company, local Institute chairman; Nick Urban, Rath Packing Co.; Carl Strottman, Hunter

Packing Co.; A. E. Marr, Oscar Mayer & Co.; R. C. Allen and C. R. Charlson, Swift & Company; E. C. Hill, Rath Packing Co.; E. H. Neubauer, Wilson & Co.; O. S. Schockey, Swift & Company, and H. F. Gruenberg, St. Louis Independent Packing Co. First two men at left in back row are unidentified. Next is J. W. Hodge, local WFA representative, then another unidentified member of the group. Others in back row are William M. Patrick of Swift & Company; W. G. Shorb, secretary, Sangamon County Retail Food Dealers Ass'n., and Charles Carter of Rath.

through the inauguration of a contest in which individual classrooms as well as the various city schools are pitted against one another, stirring rivalry to a high pitch.

• Disagreement over zoning regulations has been blocking the plans of the Klarer Provision Co., Louisville, Ky., to build a new warehouse which would replace outbuildings damaged by fire last June. T. H. Broecker, president of the company, pointed out that the proposed new warehouse would improve the appearance of the neighborhood.

• Directors of the Simmie Brooks Packing Co., whose plant is located at Swainsboro, Ga., will become liquidating trustees and dispose of the firm's assets as the result of a vote of stockholders recently at Statesboro, Ga., in favor of dissolving the company. The plant, which closed last fall, is among the assets to be sold.

• Joseph H. Stalworth, assistant sales manager of the Moody Sausage Co., Augusta, Ga., recently spent several days in Jacksonville, Fla. He was ac-

companied by his wife and daughter.

• William J. Petersen, St. John, N. B., meat wholesaler and steamship supplier, gets his exercise and relaxation from bowling. Petersen bowls practically every night, often participating in tournaments and championship matches.

• William L. Campbell has been appointed head of the newly established department of food technology at the Massachusetts Institute of Technology. He will direct a broad program of education and research in this field.

• S/Sgt. Joseph F. Sukits, 25, former Pittsburgh, Pa., meat plant employee, now overseas with the U. S. Army, recently took a 19-year-old Cheltenham, England, girl for his bride. The Sukits plan to make their home in the Pittsburgh district after the war.

• The Los Banos, Calif., abattoir, owned by Mrs. L. Michelotti, has just completed an extensive remodeling and expansion program which was carried out over a period of about a year with only minor interruption of operations. Mechanical capacity of the plant is now 100 head of cattle daily, but output is currently 50 per cent of maximum on account of manpower shortages. Tony La Salvia is manager of the plant.

• Joseph B. Danzansky has assumed the position of executive secretary of the National Association of Non-Slaughtering Meat Processors & Wholesalers, Inc., to fill the vacancy left by the death of Frank Buckley last year.

• Miss Arlene Jack, secretary to J. J. McInerny, general manager of the Pittsburgh plant of Armour and Company, attained fame overnight and received a \$250 check when she submitted a story about a soldier, "Forever Yours," in a radio drama competition. She recently had the thrill of hearing the story given on a coast-to-coast hook-up.

• Harry Mandelbaum, sales manager, Martin Packing Co., has been elected secretary and a member of the board of the company. One of the largest distributors of canned meats in the East, the Martin Packing Co.'s plant is located at Newark, N. J.

• Possible expansion of Swift & Company's facilities at Cincinnati, Ohio, in the postwar period was indicated in a recent statement by E. R. Laux, Swift

Cincinnati manager. Specific plans for the program have not yet been completed, he said.

• S/K 3rd Class Lewis W. Levy, former sales representative with The Griffith Laboratories, is home on a 30-day furlough from active duty in the South Pacific, spending the period with his wife and their 5-month-old daughter, Mary Louise, whom he met for the first

TO NEW POST WITH GRIFFITH

H. Leonard Holmquist has joined the technical service staff of The Griffith Laboratories. Formerly associated with the BAI, he will serve clients in eastern Pennsylvania, New Jersey, Delaware and parts of the state of Maryland.



Attend Venison Feast

In November, Aleck Brooks, wholesaler of 643 Brook ave., Bronx, N. Y., went hunting on his Ridgefield farm in Fishkill, N. Y., and found his prey . . . a ten-pointer deer, weighing 150 lbs. When dressed, it was put into the cooler to await the annual venison dinner tendered his friends on February 13 at Henry Hoff's restaurant. Guests included Carl Gundlick; C. J. Pfrieman, R. I. Boyle and Chick Charley of Wilson & Co.; J. Rossano, F. B. Campion and Roy E. Jansson of Armour and Company; B. A. Doran and B. P. Ismay of Swift & Company; Robert E. Nelson of Nelson Packing Co.; A. Salerno and L. Iannotti, representing the N. Y. State Meat Dealers' Association; Fritz Groeneveld and Karl Groeneveld of Groeneveld & Co.; Michael Quindazzi of Central Provision Co., and M. W. Baker of Montauk Garage. Those from the Aleck Brooks plant, in addition to the host, were Robert H. Brownlee, Edward A. Michaelson, John J. Savage, Charles E. Matthews, Ralph E. Cron and Walter Hoert.

time. He has been in five major battles, including the Philippine invasion, and has come through them all without a scratch.

• O. A. Brouer of Swift & Company, Chicago, has been re-elected central vice president of the National Council of Private Motor Truck Owners, Inc.

• Castleberry Packing Co., Augusta, Ga., which specializes in the production of canned hash, has been granted a permit for construction of a new building, it is reported.

• James S. Scala, president, Gold Medal Packing Co., Utica, N. Y., is spending a short winter vacation in Florida. R. H. Furtney, general sales manager of Gold Medal, and Mrs. Furtney were visitors in New York for a few days last week. While there, Furtney attended the regular monthly meeting of the Eastern Meat Packers Association, held at the Pennsylvania hotel on February 16.

• A certificate of incorporation has been granted by the office of secretary of state to the Meriden Packing Co., Meriden, Conn. Officers of the concern are John Levine, president; Joseph Baum, vice president; Albert Bernstein,

(Continued on page 32)

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

DRESSED HOGS



ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR
TRUCKLOADS

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

Representing all Dressed Hog Shippers
Specializing in Dressed Hogs from the Hog Belt

CHICAGO

PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113

ORIGINAL AND ONLY
DRESSED HOG BROKERS EXCLUSIVELY

May we suggest
that you use our
Lard Department

Recent Orders by War Agencies

DRAFT DEFERMENT: A plan governing the procedure for making the requests for deferment of a limited number of men under 30 years of age who hold key positions in war industries has been announced by Maj. Gen. Lewis B. Hershey, director of Selective Service System, and Paul V. McNutt, chairman of the War Manpower Commission. The new procedure will permit a very limited number of all men who were classified as 2-A or 2-B on January 1, 1945, to be certified to Selective Service local boards as essential on their civilian jobs. Among the agencies that may certify the names of workers under the new program are Army, Navy and War Food Administration.

CONVENTIONS: The task of reviewing the applications on conventions has become so burdensome, the War Committee on Conventions has decided that conventions, conferences and group meetings which have an out-of-town attendance of 50 or less in addition to the local attendance, will not require permits. As it now stands, the interpretation of local meetings which do not require permits is "any meeting of a purely local nature, which is attended by not more than 50 persons who use transportation other than the regular facilities available within the city or suburban area—or in the case of a rural community, within the normal trading area—and for whom no hotel sleeping accommodations are required." It was also announced that trade shows, including cattle, horse, dog, horticultural and similar events may not be held without committee approval if attendance, entries or exhibitors are drawn from an area outside of that served by local or suburban transportation facilities.

TIN CANS: As the results of increased wartime requirements for tin, Conservation Order M-325, governing tinplate scrap, has been amended by the War Production Board to stimulate increased preparation and collection of used tin cans. The amended order also requires packers using tin cans to deliver all "spoiled" or non-reusable tin cans to or for the account of a detinning plant, shredding plant or official salvage committee, in a form acceptable to such plant or committee.

PACKING: Charges for the special packing of foods bought by war procurement agencies will be based upon the seller's customary accounting practices under a Supplementary Order 106 issued by the Office of Price Administration. The order, so far as the industry is concerned, applies primarily to products under MPR 53 and MPR 389. It does not apply to meats packed under RMPR 148, RMPR 169, RMPR 156, RMPR 239, MPR 398 and MPR 286. The order, effective February 22, applies only to foods and food products packed according to government specifications which differ from standard packing. It entitles a

seller to charge the war procurement agency the difference between the cost of standard packing or the cost of the food unpacked and the cost of packing in accordance with the government specifications. If the applicable maximum price regulation establishes different prices for the food unpacked and for the food in standard packing and the contract is for the food unpacked, the seller may add to his contract price for the food unpacked the full cost of such packing to government specifications. This provision is not applicable, however, unless the cost of packing to government specifications is greater than the cost of standard packing.

Ceilings for Fresh and Frozen Pancreas Glands

Cents-per-pound ceiling prices have been established for fresh and solid-frozen hog, beef and calf pancreas glands, the Office of Price Administration announced this weekend.

The prices fixed for fresh and solid-frozen pancreas glands will enable medical research laboratories to obtain whatever supplies of this packing house by-product they need, OPA said.

Prices for a pound of the glands, trimmed, free of fat and tissue, f.o.b. shipping point, are as follows:

	Fresh	Solid-Frozen
Hog pancreas glands.....	11½¢	11½¢
Calf pancreas glands.....	27½¢	27½¢
Beef pancreas glands.....	15½¢	15½¢

Recommendations for these prices came from the meat industry, the pricing agency said. The action was taken in Amendment No. 2 to Second Revised Supplementary Regulation No. 14 to the General Maximum Price Regulation, effective February 27.

Meat Supply Situation

(Continued from page 16.)

1943, 1944, with estimates for 1945, as follows:

	1943-'39 Ave. Ibs.	1942	1943	1944	1945
Beef	54.8	61.2	49.8	53.0	52
Veal	8.0	8.0	7.9	12.0	11
Lamb and mutton	6.7	7.2	6.3	6.2	6
Pork*	56.1	61.5	72.6	75.8	68
Total meat	125.6	137.9	136.6	147.0	132
Lard	11.0	13.6	14.5	14.3	12.5

*Excluding lard.

The BAE said that meat production in 1945 is now estimated at 22,400,000,000 lbs. compared with 1944 output of 24,700,000,000 lbs. The meat supply situation will be particularly tight when compared with 1944 consumption and with full civilian demand which would probably be about 160 lbs. per capita at ceiling prices.

BUY—BUY—BUY—BUY—BUY

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

ADDITIONS FOR EXPORT BOXING ARE INCREASED

Recognizing at long last the packers' contention that additions allowed for special packaging of product for overseas shipment for war procurement agencies have been inadequate, the Office of Price Administration this week increased the differentials which may be charged for nailed solid wood boxes in sales to war procurement agencies and made provision for an addition for wrapping packer style dressed hogs. Changes were made in Amendment 20 to MPR 148, which became effective February 20.

Industry representatives point out that while the increase in packaging allowances is welcome, it represents correction of only a small part of the problem facing the pork industry in connection with hog slaughtering and processing.

Amendment 20 provides additions to base prices to cover the cost of wrapping packer style dressed hogs sold to the CCC. These additions, amounting to 50c or 75c per cwt., depending on the type of wrap used, are new.

The schedule of boxing additions permitted in connection with shipments to an agency of the U.S. government is revised to provide differentials of \$2.25, \$1.60 and \$1.40 respectively for packing overseas hams, overseas bacon and cured wittshires in nailed solid wood boxes and 40c for wrapping cured wittshires in krinkled paper and stockinet bags. Increased additions of \$1.70, \$1.30 and \$1.15 are also provided when nailed solid wood boxes are used for other fresh, frozen and cured meats.

OPA said the changes are based on data submitted by the industry and the pork industry advisory committee and were made in order to facilitate procurement of certain pork items. Data submitted to OPA on boxing costs disclosed a variance in the cost of such boxes, depending upon such divergent factors as the kinds of wood used, the type of boxes immediately available in the supplier's stock, distance of packer from box supplier's plant, and others. However, OPA believes that the allowances established by this regulation will, on the average, cover the boxing costs on items sold to war procurement agencies.

The amendment also revises the definition of "certified dressed hog processor" in MPR 148 to exclude any war procurement agency.

WFA JANUARY FOOD SALES

War Food Administration sales of government-owned foods during January totaled \$3,587,370, nearly double the sales for December, and brought total food sales by the agency since May 1, 1944, to \$29,538,510. The largest single item sold during January was 18,135,000 lbs. of lard, realizing \$2,002,104. No other meat or meat products were sold during the month.

NUCHAR ACTIVE CARBON

Did you know that Nuchar 2-a will reduce the MIU and color of tallow and greases and keep them clean and sweet in storage?

INDUSTRIAL CHEMICAL SALES
DIVISION WEST VIRGINIA PULP & PAPER COMPANY
10 PARK AVENUE NEW YORK 16, N.Y.
15 S. WACKER DRIVE CHICAGO 6, ILL.
1000 FIFTH AVENUE SEATTLE 4, WASH.
1000 FIFTH AVENUE LOS ANGELES 14, CALIF.
1000 FIFTH AVENUE SEATTLE 4, WASH.

PORK SAUSAGE PATTIES

packaged in

ZIPP
CASINGS
(VEGETABLE PARCHMENT)



See how conveniently the user zips back the casing . . . cuts patties as wanted . . . then stores what's left in the original package, fresh and free from ice-box odors. Your trademark identification, attractively printed in colors, stays right with your product.

ZIPP Casings have other important advantages. They "breathe" . . . allow gas to escape and thereby keep the meat fresh longer. The handy packages make for good display and ease of handling. Yet your cost for ZIPP Casings is remarkably low. Write today for complete information.

IDENTIFICATION, INC.

4474 N. Broadway • Chicago (40) Ill.



Personalities and Events

(Continued from page 26)

treasurer, and Michael Valerian, secretary. Authorized capital of the organization is \$50,000. The plant, the former Meriden Abattoir, was purchased from Anthony and Anna Tomasetti.

• New appointments to the staff of Swift Canadian Company, Ltd., were announced by J. E. Tapley, president and general manager. G. R. Castle, vice president, has been named assistant general manager of the company, with headquarters at Toronto, and A. E. Miller is now manager of the Toronto plant. The latter has been plant manager at Edmonton since 1941. A. E. Miller is now manager of the Edmonton plant. He joined the accounting department of the Swift organization in 1941 at Edmonton.

• Leonard Stein, of the firm of Julius Stein, Philadelphia wholesale meat company rounding out 40 years of business this year, was profiled by the *Philadelphia Dispatch* in its February supplement on "Who's Who in and About Philadelphia," reserved for business and professional leaders in the city.

• Lt. Robert Rosenthal, who was formerly associated with Fred C. Cahn of Chicago and stockinette fame, spent a short time in Chicago during a leave from duties. Bob has been a commissioned officer in the Navy for some time, and has been continuously at sea for the past 18 months.



A BIT OF SHOVEL LEANING

H. A. Schmidt (left), plant superintendent of the Kaufmann Meat Co., San Jose, Calif., with William D. Berger, vice president, Oppenheimer Casing Co., San Francisco, in front of Pomona pump and reservoir being built to supply new automatic sprinkler system installed in the Kaufmann plant. This represents but one phase of the firm's current modernization and expansion program.

REPORT RESEARCH ON BRINING CATTLE HIDES

In a report on the "Brining of Heavy Cattle Hides," published recently in the *Journal of American Leather Chemists Association*, E. J. Strandine, F. L. DeBeukelaer and C. H. Koonz of the research laboratories of Swift & Company, indicated that they found little significant difference in the tissues of hides cured by saturated brining and dry salting.

The investigators found some variation in the rate of salt penetration for different hides in the same salt concentration. Salt penetration appeared to be most rapid in dry-salted hides, requiring 5 to 11 hours for complete penetration; time required for complete saturation may be longer. In saturated brine the salt penetrated the hides in 6 to 12 hours and in solutions of lesser strength longer periods were required. In 5 to 10 per cent solutions penetration was so slow that it probably would not stop deterioration if brining were carried on at room temperature for more than 24 hours.

No "Case Hardening"

Pointing out that in dry salting the hide is actually subjected to a saturated solution, the investigators noted that apparently no "case hardening" of the fibers and tissue occurs in the saturated solutions which would prevent salt absorption. With increasing salt concentration there is increased dehydration of the hide.

While saturated salting, either by brine or dry salt, accomplishes curing in the very minimum of time, the investigators point out that other studies have demonstrated that in actual practice brining constitutes the superior method. Brined hides are more free from salt stains, produce more plump leather and make it possible to obtain higher leather yields.

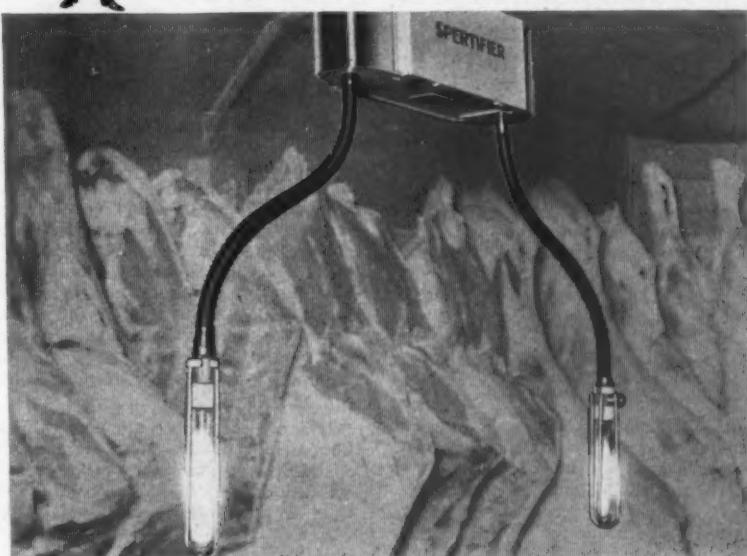
When brined and dry salted hides were compared after liming no significant tissue differences were found. Certain cellular and tissue components were lost during liming, but there was no evidence of deterioration or removal of collagen or elastic tissue in either the brined or dry salted hides, it was stated in the article.

In an earlier paper in the *Journal* the same authors examined the idea that preliminary brining of hides in a 10 per cent salt solution prior to dry salting would remove more heat coagulable proteins and simplify tanning. Their studies indicated, however, that since the low brine concentrations most suitable for protein removal would not insure the hide against deterioration, and subsequent salting would therefore be necessary, it would not be feasible to prefabricate present saturated curing (dry salt or brine) with a process that, at best, appears to remove only small amounts of protein. The paper rejected the view that concentrated brining blocks salt takeup and reduces hide permeability to water.



Q.

What ultraviolet installation
"SCREENS OUT" the shortwave lengths
which produce ozone — frequent
cause of fats turning rancid?



A.

Only the SPERTIFIER
can use the selective
ultraviolet process

It's easy to understand why more and more meat packers are choosing the Spertifier over any other ultraviolet installation. For the Spertifier does more than destroy airborne, slime-forming bacteria and mold. It does more than eliminate odors... cut refrigeration costs... safely speed up tenderizing and reduce loss due to shrinkage.

The genuine Spertifier "screens out" the short, ozone-producing wave lengths... avoids the risk of fats turning rancid and off-taste in meats.

Exclusive basic patents limit the use of this SELECTIVE ultraviolet process to the Spertifier. Write, today... get full facts about the Spertifier and how it can mean extra sales and profits for you.

MAIL THE COUPON TODAY
GET THE FACTS

SPERTI, INC.,
Dept. NP-217
Cincinnati 12, Ohio

Please send me full information about the Spertifier and its exclusive advantages.

NAME _____

ADDRESS _____

CITY _____ STATE _____

Insist on the
SPERTIFIER
with the selective
ultraviolet process

A PRODUCT OF SPERTI, INC. • RESEARCH • DEVELOPMENT • MANUFACTURING

SOME SAUSAGE NAMES, DEFINITIONS AND PRICES CHANGED BY AMENDING MPR 389

Ceiling prices for "special type chopped pork" sausage in sheep casings and in bulk have been increased 1c per lb., all sausage and sausage products sold to canners for the manufacture of canned sausage for war procurement agencies have been brought under MPR 389, several sausage items have been defined or redefined for price ceiling purposes and several other changes have been made in MPR 389 by Amendment 17 to that regulation, which became effective February 22.

"Special type chopped pork" sausage was formerly known as "Type 1 special pork sausage" and contains at least 45 per cent boneless hams, shoulders and loins and not less than 10 per cent of each of these cuts. It must be packed in 1 lb. cartons bearing a printed statement that the sausage contains not less than 45 per cent boneless hams, shoulders and loins. Fat content of the sausage must not be in excess of 50 per cent; it cannot contain extender; it must be made under federal inspection and the yield must not be in excess of 100 per cent.

This item may be produced only by those processors who made pork sausage conforming to these specifications in 1944, and the volume of production in any year must not exceed the weight sold in 1944. Production records must be kept and reports filed with OPA. The new ceiling for the sheep casing product is 34½c and for bulk is 27¾c.

In bringing under MPR 389 all sausage products sold to canners for the manufacture of canned meats for war

procurement agencies—products which were formerly priced under GMMPR or RMPR 169—the freeze technique provisions of Amendment 15 to MPR 389 are utilized. The amendment does not alter existing prices but requires that they be reported to OPA. Product sold for war canning is exempted from labeling provisions of the price order.

The amendment provides that "lunch roll sausage" and "cooked beef loaf" may be used as alternative names for "lunch roll" and "roast beef loaf" (this is to bring the regulation closer to MID practice) and the word "pork" is dropped from the product formerly known as pork pudding (to permit manufacturers to continue to sell inexpensive puddings under their freeze ceiling prices). The word "skeletal" is dropped from the specifications for "pork roll" inasmuch as its continued use would permit the use of cheek meat. A new item, "scalded bockwurst," is added to give more complete coverage of bockwurst.

New definitions added by the amendment are:

"Dry sausage (hard)" means a sausage which is air-dried, and not cooked. The meat in the finished product must be shrunk at least 25 per cent from the weight of the fresh boneless meat and fat used.

"Semi-dry sausage (soft)" means a sausage which is cooked or partially air-dried. The meat in the finished product must be shrunk at least 5 per cent from the weight of the fresh boneless meat and fat used.

board order. Retention of the voluntary maintenance of membership clause in packer-union agreements was ordered.

NAME INEDIBLE FAT GROUP

Members of the new Inedible Animal Fat Producers Advisory Committee will meet with OPA officials in Washington on February 28 to discuss MPR 53, covering tallow and grease prices. Members of the committee include:

James H. C. Allan, Western California Products Co., San Francisco, Calif.; John H. Bender, Rath Packing Co., Waterloo, Ia.; V. J. Bullen, Swift & Company, Chicago; W. C. Butler, Darling & Co., Chicago; William Eisinstadt, Chicago; C. D. Fitch, Wilson & Co., Chicago; Roy Hartman, Globe Rendering Co., Chicago; Arthur M. Hayes, Van Iderstine Co., Long Island City, N. Y.; Don M. Pfeiffer, Akron Soap Co., Akron, Ohio, and L. J. Phillips, Armour and Company, Chicago.

Keep product moving by re-using shipping containers whenever possible.

101,000 VIEW MEAT BOARD'S NEW MOVIE; BOOKED WELL AHEAD

A total of 1,040 audiences in every section of the country, aggregating 100,994 persons, attended showing of the National Live Stock and Meat Board's new sound motion picture, "The Way to a Man's Heart," during January. Attesting to the popularity of this movie released late in 1944, the Board reports that 250 prints of the film are solidly booked for the entire month of February.

"The Way to a Man's Heart" was produced by the Board in the interest of a better knowledge of the nutritional value of meat and meat cookery. The picture is built around the experiences of a young woman college student. She finds the classes in nutrition and experimental cooking not only highly interesting but also of practical value. The information gained in her classroom studies is featured throughout the picture.

Nutrition Emphasized

The first sequence of the picture is devoted to nutrition. It stresses the fact that good nourishment is not simply a matter of enough food, but of eating the right food. Through the use of interesting charts, the value of these "right" foods as sources of essential nutrients is brought out.

In the second sequence, the importance of low temperature meat cookery is stressed. Scenes in the experimental cookery class illustrate results obtained in cooking beef, pork and lamb cuts at high and low temperatures and show that 1) low temperature cookery saves meat, 2) provides more servings, 3) the meat is juicier, better flavored and more tender, 4) the meat is uniformly cooked, and 5) less work is required in preparing the meat dish.

Of especial interest, according to the Board, is the wide use of this picture in educational institutions, such as high schools, colleges and universities. It also is being shown to homemakers, departments of public health, dietitians, nurses, livestock associations, meat packers and retailers, restaurant operators, nutrition workers, Red Cross units and many, many other groups.

NEW STEER TOP

The highest price ever paid for beef on the Pacific Coast was marked up at the Los Angeles Union Stockyards recently when Paul Cornelius, president, Cornelius Packing Co., paid \$18 per cwt. for a load of Hereford steers.

The seller was Fred Gill of Litchfield, Ariz., one of the largest cattle raisers in the West, who said the load brought almost \$6,500.

FLASHES ON SUPPLIERS

WM. J. STANGE CO.—The Wm. J. Stange Co., Chicago, manufacturers of seasonings and specialty materials, has

announced changes in its sales organization which it believes will further improve the concern's service to meat packers and processors. T. L. Allen, who has been representing the concern in a sales capacity in the southwestern states for many years, assumes a sales executive position in the Stange organization. He

will supervise sales activities in the entire southern part of the country, and also serve in an advisory capacity on the postwar planning board of his concern.

The company also announces that James D. Foran and George L. Foster have joined the company's sales organization. Foran will confine his activities to Wisconsin, Minnesota and upper Michigan and maintain headquarters in Chicago. Foster will concentrate his activities in the southeastern states, maintaining headquarters in Montgomery, Ala. Both men have wide experience in the meat industry, have previously been employed for a number of years in contacting meat packers and sausage manufacturers, and have a wide acquaintance throughout the field.

PORABLE PRODUCTS CORP.—The C. J. Tagliabue Mfg. Co., manufacturers of industrial control and laboratory instruments, has sold its assets, including goodwill, name and patents, to the Portable Products Corp., Pittsburgh, Pa., it is announced. The business will be operated as a separate division of the Portable Products Corp., among whose interests are manufacturing plants in Newburgh, N. Y., Philadelphia and Pittsburgh.

UNIVERSAL COOLER CORP.—The appointment of Henry J. Schwartau as chief inspector and Barney Taft as assistant chief engineer of Universal Cooler Corp., Marion, O., is announced by F. S. McNeal, president. Both men have a wide background in refrigeration and related fields.

PERISHABLE FREIGHT HEARING

The next shippers' public hearing of the Perishable Freight Committee will be held on March 14 in the committee's headquarters at 308 Union Station bldg., Chicago, according to J. J. Quinn, chairman. Among topics to be discussed at the meeting are retop icing in transit by carriers and delivery of cars on team track with bunkers three-fourths full, moving under standard refrigeration service.



T. L. ALLEN

Fast, Safe INSTO-GAS TORCHES for Packers



Singeing hogs with Insto-gas torch

THE instant-lighting Insto-gas torches produce a clean, blue flame, with no soot, no smoke and no monoxide gas. They are safe to use in enclosed rooms. Packers find that light-weight Insto-gas torches are far superior for—

Singeing—Carcasses of all kinds.

Thawing—pipes and sewers and freeze-ups of products such as tallow, lard and resin in pumps and piping.

Plumbing and Electrical — lead and solder work.

General plant maintenance.

Insto-gas torches are the only ones listed by Underwriters and Factory Mutual Laboratories and are recommended by leading Safety Engineers.



Insto-gas torches are made in five sizes with flames ranging from pencil flame on the No. 1 to a 24" blast flame on the No. 5.

Write today or use coupon
for free Insto-gas bulletin.

MAIL COUPON

INSTO-GAS CORPORATION—DETROIT 7, MICH.
Please mail Insto-gas bulletin and name of nearest distributor.

Name _____

Address _____



FOR Complete Protection

Better smoke
penetration and
finest flavor

use

WILSON'S NATURAL SAUSAGE CASINGS

product of



Producers, Importers
Exporters

PLANTS, BRANCHES AND AGENTS IN
PRINCIPAL CITIES THROUGHOUT THE WORLD
General Office: 4100 S. Ashland Ave., Chicago, Ill.



THE QUALITY TRADE MARK



**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann

2021 Grace St., CHICAGO 18, ILL.

Meat Dehydration Tests

(Continued from page 18.)

crease in fat content is generally accompanied with an increase in protein and ash, and vice versa.

The capacity of dehydrated meat to absorb and hold moisture to a degree approaching its original condition is aided by a high protein content, minimum coagulation (denaturation) of the protein in the processing, and fine grinding. To insure meat of good dehydration quality, the dehydration process should be one that will not harden the surfaces of the meat particles.

Nutritional Properties

The protein of dehydrated pork, beef, and mutton, as determined by rat-feeding tests, was of relatively high growth-promoting value and digestibility. Differences among samples of protein studied were traced principally to the amount of connective tissue in the raw meat, the temperature of dehydration, and the period of exposure to that temperature. Conditions favorable to a high nutritive value were a small proportion of connective tissue and rapid dehydration at the lowest practicable temperature.

The content of vitamins in dehydrated meat varied widely. Thiamine content was most affected by the dehydration process. Losses in riboflavin and nicotinic acid were relatively small. The inclusion of antioxidants during processing resulted in better retention of the vitamins. Thiamine in the dehydrated product was greatly affected by storage, the loss being nearly 100 per cent after storage for eight weeks at 110 degs. F.

Tests of the palatability of meat reconstituted, without seasoning, immediately after dehydration showed that a precooking temperature of 165 degs. F. gave a more acceptable product than precooking at 212 degs.; but the meat precooked at the higher temperature retained its palatability somewhat better in storage.

The flavor of dehydrated meat was not so pronounced as that of fresh meat. Preparing dehydrated meat of good

quality in the form of a stew with vegetables and seasonings made it more appetizing.

The investigators in the meat dehydration project collaborated with federal purchasing officials and representatives of the meat industry in preparing specifications for dehydrated beef and pork and in other ways aided in the commercial application of the research findings.

RETAIL CEILING CHANGES

In Amendment 19 to MPR 336, Amendment 22 to MPR 355 and Amendment 11 to MPR 394, the Office of Price Administration has made several minor changes in the retail meat regulations covering pork cuts and sausage, beef, veal, lamb and mutton and kosher meats. The amendments provide:

1) For restoration of ceiling prices on variety meats, miscellaneous beef items and kosher sausage sold in Niagara, Erie and Cattaraugus counties in New York to levels which prevailed before their transfer from Zone 7 to Zone 8. This involves a reduction in retail ceilings.

2) That retailers no longer need apply to OPA field offices for specific authorization to make inter-retailer sales. In such transactions the dealer may use prices fixed for specially authorized sales to commercial eating establishments. Records must be kept on such transactions.

3) For change in the definition of "chain store." It is now defined as one of four or more stores under one ownership that have combined annual gross sales of \$500,000 or more.

HIDE FIRM WINS SUIT

Seeking vindication rather than an out-of-court settlement, the Marx Hide & Tallow Co., Louisville, Ky., was recently cleared of all but a \$15.75 penalty in federal court on charges of violating OPA ceiling prices. The price agency had asked a \$1,715.82 fine. The defendant admitted clerical errors in two transactions totaling \$5.25.

BEEF • CATTLE • SHEEP
SAUSAGE CASINGS
ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor
Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

PROVISIONS AND LARD

Weekly Review

Army Asks More Lard; Needs Are Small Part of Total U. S. Output

Pointing out that the U. S. Army is a "rewon" customer for lard, the American Meat Institute this week appealed to the industry to make every effort to fill the Army's needs. The Institute said it had been informed that offerings of war lard to the Army for the month ending February 15 and for the month ending March 15 have run far below requisitions of the armed forces abroad and in this country. The Army needs at least 17,000,000 lbs. of lard for delivery before March 15 in addition to lard currently contracted for.

For many years, the Army was a substantial buyer of lard. In the period immediately following World War I, however, the Army drifted away from lard, and by the late 1930's it was virtually off the Army menu. The lard committee of the Institute conferred with officials of the Quartermaster Corps and developed war lard to meet Army needs. The National Live Stock and Meat Board prepared an extensive lard baking manual which, in its original form and in official Army reprints, has been circulated to hundreds of thousands of Army cooks and bakers.

After specifications for war lard were adopted by the Army, the purchasing program increased slowly but steadily. Demand started at less than 1,000,000 lbs. a month, but increased gradually until, for the current year, the needs of the Army will probably be substantially in excess of 100,000,000 lbs.

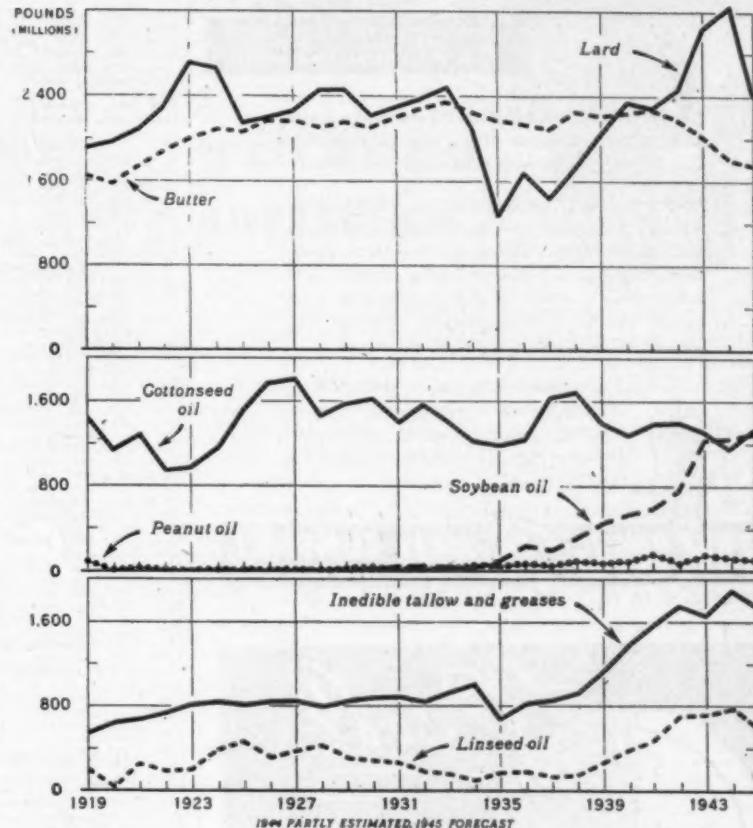
Acknowledging that the industry finds itself in a difficult position with reference to deliveries of lard under the set-aside order, the Institute pointed out that the aggregate amount needed by the Army is not great, even in relation to present reduced production. The Army is interested in small as well as large offerings of war lard in 37-lb. hermetically sealed tins or in No. 10 5½-lb. hermetically sealed cans.

The Institute emphasized that packers who have never previously made war lard will not find the process a difficult one. Delays in the delivery of hydrogenated lard flakes for use in war lard largely have been overcome at the present time.

The Institute reported that a great many favorable comments have been made by Army officials about the job the meat packing industry has done in developing and manufacturing war lard.

The Chicago Quartermaster Depot has issued a tentative specification for "beef, tenderloin," entitled CQD No. 351, dated 31 January, 1945.

PRODUCTION OF LEADING FATS AND OILS FROM DOMESTIC MATERIALS, UNITED STATES, 1919-45



U. S. DEPARTMENT OF AGRICULTURE

REG. 43423 BUREAU OF AGRICULTURAL ECONOMICS

Production of fats and oils from domestic materials in 1944 totaled about 10,900,000,000 lbs., slightly more than a year earlier. Output of lard and greases was at a new high level, reflecting a record hog slaughter in the first half of the year. Production of linseed oil from domestic flaxseed also reached a new peak in 1944. But these increases were nearly offset by declines in butter, cottonseed oil and edible tallow. In 1945, total production from domestic materials may be reduced to less than 10,000,000,000 lbs., with substantial reductions occurring in the output of lard, grease and linseed oil.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand February 1, 1945:

	Feb. 1, 1945	Feb. 1, 1944	5 yr. av. 1940-44
	M lbs.	M lbs.	M lbs.
Butter, creamery	38,658	130,246	57,572
Cheese, American	124,222	142,610	112,497
Cheese, Swiss, incl. block	758	952	4,286
Cheese, brick & Munster	192	138	668
Cheese, all other varieties	8,344	23,981	15,874
Eggs, shell cases	301	765	333
Eggs, frozen	39,688	81,712	65,573
Eggs, dried	107,260	42,647	...
Eggs, case equil. sh. & fro. & dried	13,655	7,200	2,062

¹⁸¹% of the holdings of frozen eggs were classified as follows: white, 18%, yolks, 11% and mixed, 71%.

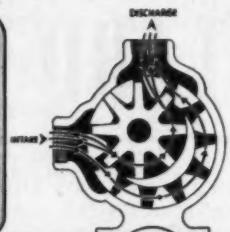
FOOD DELIVERIES UP

Deliveries of food and other agricultural products for shipment to the allies under lend-lease during January, 1945, totaled 597,600,000 lbs. compared with 391,000,000 lbs. in December, 1944, and 695,000,000 lbs. in January a year earlier, the War Food Administration reported this week.

Deliveries of meats and meat products and grains and cereals led other commodities during January, registering substantial increases over December deliveries. Comparisons in poundage showed meats and meat products, 184,500,000 lbs., compared with 92,600,000, and fats and oils, 39,600,000 lbs. against 18,600,000.

Another Reason Why
VIKING
Is the
LARGEST SELLING ROTARY
PUMP IN THE WORLD

BY OPERATING THE VIKING PUMP
IN THE OPPOSITE DIRECTION THE
FLOW OF LIQUID WILL BE REVERSED



VIKING ROTARY PUMPS are designed and built to deliver liquids with a smooth, even flow ... without pulsation or pounding.

"Smooth as silk" performance is assured because Vikings work with no reverse motion to create turbulence. With a Viking, the liquid enters your pump through an oversize orifice, travels in a curve three-quarters of the way around your pump, and is then discharged. Vikings will operate equally well in either direction.

For complete information about Viking Rotary Pumps widely used in the meat packing industry, write today for Bulletin 800. It will be sent free by return mail.



VIKING Pump COMPANY
CEDAR FALLS, IOWA

AFRAL
“HONEY SWEET”

SUGAR CURE

The AFRAL sugar cure is scientifically blended...contains all the necessary sugar nitrates and nitrites. It's a specially prepared honey flavored sugar which produces that grand old flavor, fine texture and lasting color.

AFRAL CORPORATION
601 West 26th Street, New York N.Y.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

•Carcass Beef

Week ended	
February 22, 1945	
per lb.	
Steer, hfr., choice, all wts.....	20%
Steer, hfr., good, all wts.....	19%
Steer, hfr., com., all wts.....	17%
Steer, hfr., utility, all wts.....	15%
Cow, com. & gd., all wts.....	17%
Hindquarters, choice.....	23
Forequarters, choice.....	18%
Cow hdq., commercial.....	19
Cow fore, commercial.....	16%

•Lamb

Choice lambs	\$2.00
Good lambs	1.95
Commercial lambs	1.90
Choice hind saddle	2.00
Good hind saddle	1.95
Choice fore	2.00
Good fore	1.95
Lamb tongues, Type A.....	14%

•Mutton

Choice sheep	1.50
Good sheep	1.45
Choice saddles	1.50
Good saddles	1.45
Choice fore	1.50
Good fore	1.45
Mutton legs, choice	1.50
Mutton loins, choice	1.50

*Quot. on lamb and mutton are for Zone 5 and include 10¢ for stockette, plus 25¢ per cwt. for del.

*Fresh Pork and Pork Products

Reg. p. loins, und. 12 lbs. av.	22%
Picnics	19%
Tenderloins 10-lb. cartons	21%
Tenderloins, loose	20%
Skinned shdks, bone in	15%
Spareribs, under 8 lbs	15%
Boston butts, 4/8 lbs	24%
Boneless butts, c. t.	25%
Neck bones	4
Pigs' feet	4
Kidneys	10
Livers, unblemished	13
Brains	11
Ears	6
Snouts, lean out	6
Snouts, lean in	7%
Heads	8%
Chitterlings	8
Tidbits, hind feet	8%

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	25%
Fancy skinned hams, 14/18 lbs., parchment paper	26
Fancy trim, brisket off, bacon, 8 lb. down, wrap	25%
Square cut seedless bacon, 8 lb. down, wrap	25%
No. 1 beef sets, smoked	
Insides, C Grade	46%
Outsides, C Grade	44%
Knuckles, C Grade	42%

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.....	\$19.50
Hog. tripe, 200-lb. bbl.....	27.00
Honey, 200-lb. bbl.....	31.00

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$22.50
80-100 pieces	22.50
100-125 pieces	22.50
Clear plate pork, 25-35 lbs.....	23.00
Brisket pork	26.50
Plate beef, 200 lb. bbls.....	22.50
Ex. plate beef, 200 lb. bbls.....	24.00

*Quot. on pork items are for less than 5,000 lb. lots and include all permitted add., except boxing and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis	
Reg. pork trim. (50% fat)	17%
Sp. lean pork trim. 35%	27%
Ex. lean pork trim. 95%	25%

Pork cheek meat	15
Pork livers, unblemished	15
Boneless bull meat	17
Boneless chuck	17
Shank meat	16%

Beef trimmings	16%
Dressed carcers	17%
Dressed cutter cows	17%
Dressed bologna bulls	13%
Pork tongues	15

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt. in 5 lb. containers (sweetbreads, brains & cutlets only) \$2.00.
*Quoted below ceiling.

DRY SAUSAGE

Cervelat, ch. in hog bungs.....	58
Thuringer	31
Porker	41
Baconized	41
I. C. salami, ch.	54
I. & K. salami, n.c.	32
Lean style salami, ch.	63
Pumpernickel	50%
Mozzarella, n. c.	28
Ocipollo (cooked)	43%
Prosciutto hams	36%

DOMESTIC SAUSAGE

(Quotations cover Type 2)	
Pork sausage, hog casings.....	20%
Pork sausage, bulk.....	26%
Frankfurts, in sheep casings.....	28%
Frankfurts, in hog casings.....	25%
Bologna, natural, casings.....	23%
Bologna, artificial, casings.....	22%
Liver saus., fr., beef casings.....	22%
Liver saus., fr., hog casings.....	22%
Smoked liver saus., hog bungs.....	22%
Butt cheese	20
New York, natural, casings.....	38%
Dried lunch, natural, casings.....	25%
Tongue and blood.....	29
Blood sausage	24
Sausage	20
Polish sausage	28%

*Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meats where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo., whse)	
In 425-lb. bbls., del.	\$ 8.75
Hopspaper, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.	8.00
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda.	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car. of 80,000 lbs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Spices:	
Barley, 96 basis, f.o.b.	
New Orleans	3.74
Standard gran., f.o.b. refiners (2%)	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.	
less 2%	5.15
Dextrose, in car lots, per cwt., (cotton)	4.80
in paper bags.....	4.75

SPICES

(Basis Chgo., orig. bbls., bags, bales.)	Whole	Ground
Allspice, prime	26%	30%
Raisited	27%	31%
Chill pepper	41	
Powder	41	
Gloves, Amboyna	40	46
Zanzibar	22	27
Onions, Jam., unbl.	29	28
Must for Banda	1.05	1.15
East Indies	85	1.10
E. & W. I. Blend	85	85
Mustard flour, fcy.	84	
No. 1.	22	
East Indies	50	61
Nutmeg, fcy. Banda	55	63
E. & W. I. Blend	53	
Paprika, Spanish	55	
Pepper, Cayenne	82	
Red No. 1.	37	
Black Malabar	11	15
Black Lampung	12%	18%
Piper, wh. Sing.		
Matiok		
Packers	15%	

*Nominal quotations.

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1½ in. 150 pack.....	17 @ 20
Domestic rounds, over 1½ in., 140 pack.....	35 @ 38
Export rounds, wide, over 1½ in.	45 @ 48
Export rounds, medium, 1% to 1½ in.	25 @ 30
Export rounds, narrow, 1% in. under.	25 @ 30
No. 1 weasands	5 @ 6
No. 2 weasands	4
No. 1 bungs	16 @ 18
No. 2 bungs	10 @ 12
Middle sewing, 1% @ 2 in.	50 @ 60
Middle, select, wide, 2@2½ in.	35 @ 65
Middle, select, extra, 2½@2½ in.	95
Middle, select, extra, 2½ in. & up.	1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat.....	7½ @ 9
10-12 in. wide, flat.....	5 @ 6½
8-10 in. wide, flat.....	2½ @ 3½
6-8 in. wide, flat.....	2 @ 2½
Hog casings:	
Extra narrow, 29 mm. & down	2.25 @ 2.45
Narrow, medium, 29@32 mm.	2.25 @ 2.45
Medium, 32@35 mm.	1.90 @ 2.00
English, medium, 35@38 mm.	1.65 @ 1.80
Wide, 38@43 mm.	1.55 @ 1.65
Extra wide, 43 mm.	1.45 @ 1.60
Export bungs	22
Large prime bungs	18 @ 20
Medium prime bungs	11 @ 12
Small prime bungs	8 @ 9
Middles, per set.	20 @ 21

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed	85	93
Mustard seed, fcy. yel.	25	26
American	15½	..
Marjoram, Chilean	39	36
Oregano	12	16

OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16½
Water churned pastry.....	18½
Milk churned pastry.....	18½
Vegetable type	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago	14.35
Yellow, deodorized, salad or winterized oil, in tank cars, del'd, Chicago	14.93
Round soap stocks, Cents per lb. div'd. in tank cars.	
Cottonseed foots, basis 50% T.F.A.	3½
Midwest and West Coast	3½
East	3½
Corn foots, basis 50% T.F.A.	3½
Midwest	3½
East	3½
Soybean foots, basis 50% T.F.A.	3½
Midwest and West Coast	3½
East	3½
Soybean oil, in tanks, f.o.b. mills, Midwest	11½
Corn oil, in tanks, f.o.b. mills	12½

Manufacturer to jobber prices, f.o.b.

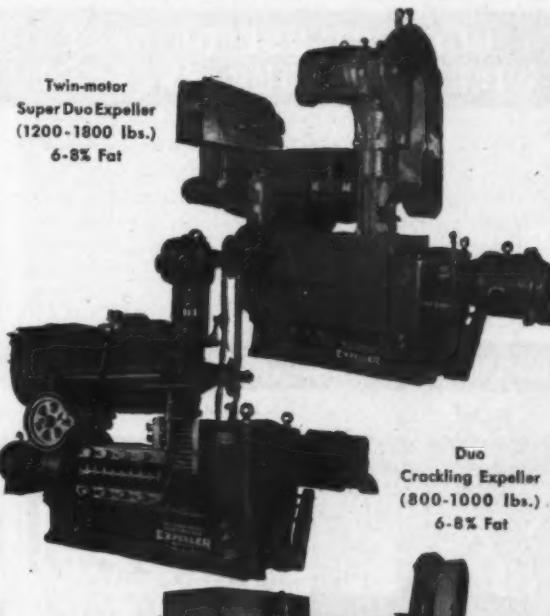
HE'LL GROW INTO IT BUT-

will he be satisfied?



Years ago, parents thought it was smart to buy a boy's suit several sizes too large and let him grow into it . . . But the boy was never satisfied. And in the same way a plant can buy a larger Crackling Expeller than needed, but they may not be satisfied. The better way is to select one of the three Expellers shown below, whose capacity is closest to plant requirements. That way owners get the most economical production, have the lowest overhead, and realize satisfactory profits. We suggest that you consult an Expeller Engineer as to the Expeller best suited for your plant.

THE V. D. ANDERSON COMPANY
1935 WEST 96th STREET • CLEVELAND 2, OHIO



Red Lion
Crackling Expeller
(400-600 lbs.)
7-9% Fat



SAVE MONEY WITH NIAGARA EQUIPMENT

NIAGARA Air Conditioning Fan Coolers and Spray Coolers cool off freezing, pre-cooling and storage in packing plant applications. Their use saves weight and valuable foods because they prevent the cooling process from drying out the products.

Niagara "No Frost" prevents ice formation on coils—gives full time operation at full capacity. Completely automatic.

Representatives in principal cities. Address inquiries to

NIAGARA BLOWER COMPANY

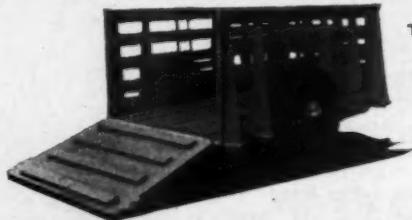
GENERAL SALES OFFICE NEW YORK 17, N. Y.

37 W. Van Buren St. Fourth & Cherry Bldg. SEATTLE 4, WASH.

CHICAGO 6, ILL. BUFFALO 7, N.Y.

* District Engineers in Principal Cities





Tail gate
forms
ramp
when
down

CRIPPLE CARTS

Designed To Fit Your Needs

ALL STEEL WELDED CONSTRUCTION

Heavy loose pin conveniently fastens cart to tractor. Large screw landing gear makes parking easy.



Balkis

HESSE CARRIAGE CO.

50 YEARS OF DEPENDABLE SERVICE

17th and Oak Sts.

Kansas City 8, Mo.

CORRECT USE OF SALT WILL HELP YOUR PRODUCT!

• Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill-

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-1.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.



For Details and Prices:
Write

PROMPT
DELIVERY

Write

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS,
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, FEBRUARY 22, 1945
Top figures represent O.P.A.
ceilings.

BELLIES (Square Cut Seedless)

	Fresh or Frozen	Cured
6-8	17½	18½
8-10	16½	17½
10-12	16½	17½
12-14	15½	16½
14-16	15½	16½
16-18	14½	15½

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	21½	21½
10-12	21½	21½
12-14	21½	21½
14-16	20%	20%

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	20%	20%
18-20	19%	19%
20-22	19%	19%

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	23½	23½
12-14	23½	23½
14-16	22½	22½
16-18	22½	22½
18-20	21½	21½
20-22	21½	21½
22-24	21½	21½
24-26	21½	21½
26-28	21½	21½
28/up	21½	21½

PICNICS

	Fresh or Frozen	S.P.
4-6	19%	19%
6-8	19%	19%
8-10	19%	19%
10-12	19%	19%
12-14	19%	19%
Short shank ¼c over.		

FUTURE PRICES

MONDAY, FEB. 19, THROUGH
FRIDAY, FEB. 23, 1945

LARD

Mar.	No bids or offerings
May	No bids or offerings
July	No bids or offerings

WEEK'S LARD PRICES

Prices of prime steam lard:

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Feb. 19.....	13.50	12.80
Feb. 20.....	13.50	12.80
Feb. 21.....	13.50	12.80
Feb. 22.....	13.50	12.80
Feb. 23.....	13.50	12.80

Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L.....	14.55
Kettle rend., tierces, f.o.b.	
Chicago C. L.....	15.05
Lard kettle rend., tierces, f.o.b., Chicago C. L.....	15.05
Neutral tierces, f.o.b.	
Chicago C. L.....	15.55
Shortening, tierces, c.a.f.	
Feb. 20.....	16.50

CALIF. SLAUGHTER

State-inspected kill of livestock for January 1945:

	N.
Cattle.....	14,225
Calves.....	20,233
Sheep.....	15,007
Sheep.....	19,265

Meat food products produced during the month were:

	Lbs.
Sausage.....	1,907,615
Pork and beef.....	2,283,125
Lard and substitutes.....	168,457
Total.....	4,844,197

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
6-8	17½	18½
8-10	16½	17½
10-12	16½	17½
12-14	15½	16½
14-16	15½	16½
16-18	14½	15½

D. S. BELLIES

	Clear	Rib
8-10	14½	14½
10-12	14½	14½
12-14	14½	14½
14-16	14½	14½
16-18	14½	14½

GREEN AMERICAN BELLIES

	16-20	20-25
16-20	12½	12½
20-25	12½	12½

25 and up.....12½

FAT BACKS

	Green or Frozen	Cured
6-8	10½	10½
8-10	10½	10½
10-12	10½	10½
12-14	10½	10½
14-16	10½	10½
16-18	10½	10½
18-20	11½	11½
20-25	11½	11½

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates.....	10½	11
Clear plates.....	9½	10
Jowl butts.....	9½	10
Square jowlis.....	11	12

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammonium

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 18% per unit.....	5.55
Unground, fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	5.50
February shipment.....	5.50
Fish scrap (acidulated), 7½% ammonia, 8½% A. P. A., f.o.b. fish factories.....	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	20.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10½% ammonia, 15½% B. P. L., bulk.....	5.50

Dry Rendered Tankage

45/50% protein, unground.....\$ 1.25

EASTERN FERTILIZER MARKETS

February 21, 1945

The crackling market advanced to the full ceiling price and the market is pretty well cleaned up at \$1.25, f.o.b. New York. Offerings of both blood and wet rendered tankage are very scarce, and are practically unobtainable.

BELLY BOXES



DURABILITY is based on substantial design, No. 12 ga. steel all welded construction and heavy galvanizing.

STRENGTH is insured in 3 hinge cover construction and heavy steel bottom skids.

SANITATION is facilitated by rounded corners and matched and dressed odorless wood covers.

THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 9, ILL.

THE DOUBLE ANVIL

Makes a DIAMOND HOG BETTER

Doubles Cutting Power at Center where heaviest work falls



Choke Proof—Big Capacity—

Reduction 30% to 40%

Finer and More Uniform

The "DOUBLE ANVIL"—an important DIAMOND feature — plus disc knives set at an angle for fast shearing cut — gives DIAMOND Hogs unequalled speed, capacity, and uniform fineness of reduction. Very easy running, often saving up to 50% on power.

6 Sizes, capacities from 2 to 30 tons per hour. Direct connected or belt driven. Ask for Bulletin 85.

Distributor: THE GLOBE COMPANY, 4000 Princeton Ave., Chicago 9, Ill.

DIAMOND IRON WORKS, INC.

ESTABLISHED 1880

AND THE MAHR MANUFACTURING CO. DIVISION

1804 N. SECOND ST. MINNEAPOLIS 11, MINNESOTA

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—Movement of tallow and greases has probably reached rock bottom with hardly enough trades reported to test the market. Meanwhile, demand is very strong with many buyers complaining that offerings are far below their needs. Prospects are that conditions will remain as tight as they are at present for several months with a possible increase in tallow output the only salvation. In fact, there are some indications of a better production of tallow now, for cattle receipts continue liberal and a bigger percentage of those marketed are showing good grain feeding. However, with grease demand turning to tallow where possible, the trading continues as tight as ever.

Sales of tallow in the East and Midwest included several tanks of choice at 8½c; special, 8½c; some No. 1 at 8½c and lower grades all at full ceiling prices. The movement of grease included choice white at 8½c; A-white, 8½c; yellow, 8½c, and other grades at permitted maximums.

NEATSFOOT OIL.—Ordinary users of neatsfoot oil are forced to use substitutes for practically none of this oil is placed for sale. A few preferred users are able to make small purchases, but trading is too small to test the market.

STEARINE. — Stearine trading is very quiet. Prime oleo stearine is quoted at 10.61c and yellow grease stearine at 8.50c.

OLEO OIL.—This market is quoted nominally strong. Extra oleo oil is at 13.04c and prime oleo oil, 12.75c, both in tierces.

GREASE OIL.—A moderate amount of trading is reported on grease oils with quotations unchanged. No. 1 oil is at 14c; prime burning, 15½c, and acidless tallow oil, 13½c.

VEGETABLE OILS

This week marked a new low in vegetable oil trading. No sales were reported on some oils and others were offered so sparingly that quotations were hardly tested. There has been no change in demand; in fact, it appears to be strong as ever. One factor that has entered into the demand situation is the heavy production of margarines. With butter short, civilian demand has turned to the substitute and new demands are being made by producers for oils for this processing. Soap makers are also on the watch for any product suitable for their use, for the tallow and grease situation remains very tight. No important changes were made in government regulations. The WFA, however, offered approximately 1,523,797 lbs. of shortening packed in tierces and export boxes. This is the balance of a larger amount previously offered to processors on condition that a like amount of shortening be sold back to WFA.

SOYBEAN OIL. — Trade members feel that it will be some time before any trading is done in soybean oil, for most crushers are sold up for most of 1945. There is some movement of oil west of the Mississippi river, but the product is going on previous order and no new business is uncovered.

OLIVE OIL.—The olive oil which arrived recently has been distributed and considerably more could be used. Meanwhile, the market is quiet with traders hoping for a new supply from Spain.

CORN OIL.—Practically no action is reported in this market. Demand is good with offerings light.

COTTONSEED OIL. — The trading period was shortened again this week by a holiday. Futures prices are firm with action limited, while demand in the spot market is broad with few sales reported.

BY-PRODUCTS MARKETS

Once again there was little or no change in the by-products market. There appeared to be less product offered, but no major price changes were recorded. Dry rendered tankage continues to be quoted on a narrow range.

Blood	per ton
Unground, loose	\$15.50*

Digester Feed Tankage Materials	
Unground, per unit ammo	\$5.50
Liquid stick, tank cars	2.00

*Quoted delivered mid-west point basis.

Packinghouse Feeds	
65% digester tankage, bulk	per ton \$76.50
60% digester tankage, bulk	71.50
55% digester tankage, bulk	65.50
50% digester tankage, bulk	60.50
45% digester tankage, bulk	54.50
50% meat, bone meal scrap, bulk	70.00
†Bloodmeal	32.40
Special steam bone-meal	50.00@\$5.50

*Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)	
Steam, ground, 3 & 50	per ton \$35.00@\$40.00
Steam, ground, 2 & 26	\$35.00@\$40.00

Fertilizer Materials	
High grade tankage, ground	per ton \$3.25@\$4.00
10@11% protein.....	\$3.25@\$4.00
Bone tankage, unground, per ton	30.00@\$31.00
Hoof meal	4.25@\$4.50

Dry Rendered Tankage	
**Hard pressed and expeller unground	per unit \$1.15@\$1.20
55 to 75% protein.....	\$1.20@\$1.25

**Quoted under ceiling, del'd. mid-west point basis.

Gelatine and Glue Stocks	
Calf trimmings (limed)	per cwt. \$1.00
Hide trimmings (limed)	.30
Sinews and pizzles (green, salted)	1.00

Cattle jaws, skulls and knuckles..... \$45.00
Pig skin scraps and trim, per lb. .75@\$1.00

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs	
Round shins, heavy	per ton \$70.00@\$80.00
light	70.00
Viat shins, heavy	65.00@\$70.00
light	55.00
Blades, buttocks, shoulders & thighs	62.50@\$65.00
Hoofs, white	55.00@\$75.00
Hoofs, house run, assorted	40.00
Junk bones	25.00

†Delivered Chicago.

Animal Hair	
Winter coil dried, per ton	\$ 0.00
Summer coil dried, per ton	35.00@\$37.00
Winter processed, lb.	0
Winter processed, gray, lb.	0
Cattle switches	4 @ 4%

For Better Flavor in Your Sausage, try ..

CUSTOM-BLENDED SEASONINGS

Quality-Controlled in Our Own Laboratory

AROMIX
CORPORATION

612 WEST LAKE ST., CHICAGO 6, ILL. Phone DEA 2800 0990

HIDES AND SKINS

New buying permits to be valid Monday, February 26—Action expected in all domestic hide markets next week at full ceiling prices.

Chicago

PACKER HIDES.—The quiet interval period in domestic hide markets is nearing its close and action is expected at the opening of next week. According to reports current in the trade, the new permits were to be mailed out prior to the holiday, to be in the hands of tanners and valid for trading on Monday, February 26. Activity in packer hides is expected to follow the same pattern as previous month, with full ceiling prices prevailing on all selections.

Some slight reduction is expected in the permits this month, due to the shorter period of accumulation than last month, but the reduction will probably not be large as slaughter is showing a fair increase over this time last month. Inspected cattle slaughter at 32 selected centers for the first three weeks of February totaled 664,330 head, as against 642,348 for the same three weeks in Jan. At this time last year the kill was declining, with 597,851 head reported for first three weeks of February 1944, as compared with 649,090 for the same three weeks of January 1944.

Inspected calf slaughter at the same points has held unchanged around 78,000 weekly for the past three weeks, or a total of 234,612 head, as compared with 264,780 for the first three weeks of January 1945; calf slaughter was still showing a declining trend at this time last year and total for first three weeks of February 1944 was 205,478 head, as against 240,977 for the same three weeks of January 1944. From the hide viewpoint, kips are also included in the calf slaughter figures.

There has been considerable talk regarding heavier marketing of partly fed cattle as indicating liquidation by discouraged feeders because of the recent ceiling on cattle, which was effective

on January 29. Feeders had a reasonable knowledge of this ceiling during the last three weeks of January but the movement of feeding cattle into Corn Belt States during January was heavier than at the same time last year. Total shipments of feeder cattle into the eight principal feeding states during January were 113,386 head, as against 91,541 for the same month a year ago, the greatest increase in numbers being shown in Nebraska.

OUTSIDE SMALL PACKER.—The small packer market is quotable at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands. While there was a fair carry-over of comparatively heavy average hides last month, stock which was too heavy for upper leather tanners and yet not suitable for sole leather, there will be a spot for these hides later on and there is no apparent disposition to consider shading prices.

PACIFIC COAST.—Action is expected in the Pacific Coast market next week at the local ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points, with December production well absorbed on that basis.

FOREIGN WET SALTED HIDES.—Trading in the South American markets previous week was slowed up by the usual Pre-Lenten holidays but a moderate volume of business was reported at the opening of this week. England bought 4,000 Frey Bentos and 5,000 Nacional sound steers; buyers in the States were credited with taking 3,000 Nacional sound steers and 2,000 La-Plata reject steers, all moving at unchanged prices.

COUNTRY HIDES.—There was also some carry-over last month of country all-weight hides, usually running fairly heavy average, but this is not unusual during the heavy production season in the country market and holders are firm at the ceiling of 15c flat, trimmed, or 14c untrimmed, for all-weights, with brands at a cent less. The advent of warmer weather during the next month or so will undoubtedly be reflected in

a considerable decline in the country slaughter, and any improvement in the labor situation in the tanning industry would also be reflected in increased wettings.

CALFSKINS.—Inspected slaughter of calves at the 32 centers appears to have levelled off and held unchanged for the past three weeks, at a figure just about fifty percent of that reached during the peak kill in October. Calf slaughter figures include both calf and kipskins, from the hide viewpoint. There is a good interest in packer calfskins and market quotable at the ceiling of 27c for heavies and 23½c for lights under 9½ lbs. It is probable that packers will defer action on the skins until February hides have cleared, and that the bulk of trading will be on New York selection.

City calfskins are firm at the maximum of 20½c for 8/10 lb., and 23c for 10/15 lb.; market was well cleared last month, with good part of the business done on New York selection. Country calfskins are held at the ceiling of 16c for 10 lb. and down, and 18c for 10/15 lb.; more interest in countries was apparent last month, due to the decline in packer production. City light calf and deacons are salable at \$1.43, selected.

KIPSKINS.—Packer kipskins are quotable at the maximum of 20c for 15-30 lb. natives and 17½c for brands; the bulk of outside sales last month was reported on basis of New York selection, and a similar condition is expected to prevail this month, although packers will probably hold off on kipskin trading until the second week of the trading period, when all the hides are out of the way.

City kips are salable at the top of 18c for 15-30 lb. natives and 17c for brands, but quite a few have been moving on New York selection. The shortage of packer kips last month resulted in the absorption of quite a few of the hold-over country kips at the top of 16c, flat, which strengthened that market.

Packer regular slunks are in demand at \$1.10, flat, and hairless at 55c, flat, the ceiling prices; these are not allocated.

SHEEPSKINS.—Packer shearlings are more or less nominal at present but quotable in a range of \$1.75@2.15 for

STEDMAN
2-STAGE
HAMMER MILLS

Builders of Dependable Machinery Since 1834

Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 310.

STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U.S.A.

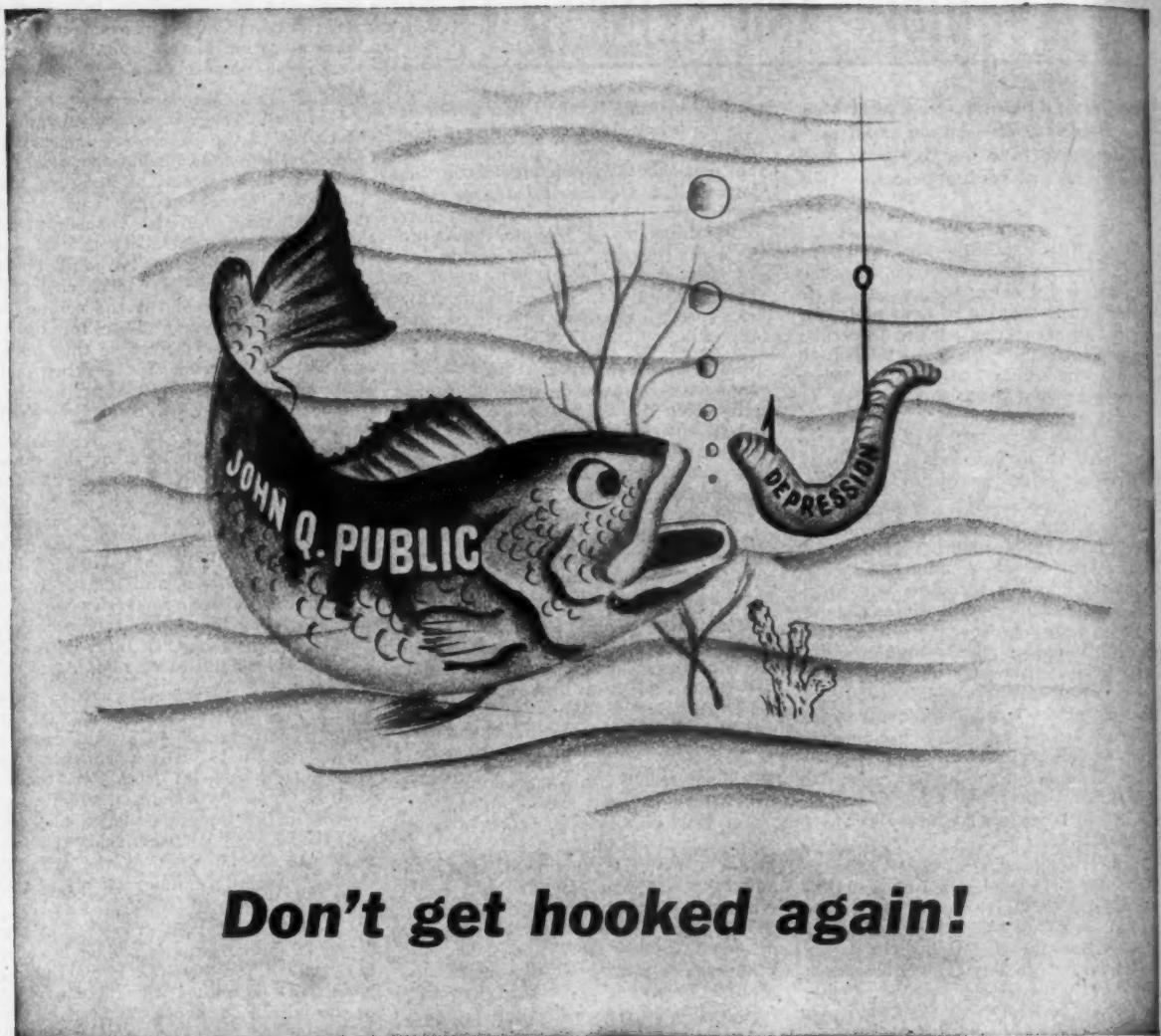
SAVE STEAM, POWER, LABOR

M&M HOG
REDUCES COOKING TIME . . . LOWERS RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the melter. If you are interested in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your needs. Write today!

MITTS & MERRILL

Builders of Machinery Since 1854
1001-31 S. WATER ST., SAGINAW, MICH.



Don't get hooked again!

Only yesterday (YOU remember!) men sold apples on the streets, saw their furniture go back to the store, lost their houses, lost their farms. Will it happen again? It needn't.

But to avoid the kind of depression we had after the last war—**WE MUST HEAD OFF INFLATION NOW!** And the best way to do that is to save your money.

When you don't buy a thing you can get along without . . . *that's helping to prevent inflation*. When you decide this is a bad time to ask more money for the things you sell or to fight for a raise . . . *that's helping to prevent inflation*. When you pay up all your debts . . . *that's helping prevent inflation*. AND SOMETHING MORE!

It's the best way to protect yourself against a depression if one should occur, and the best way to prepare yourself for tomorrow's opportunities if times are good.

The smart thing today is to save, not splurge. Don't get hooked again!

4 THINGS TO DO to keep prices down and help avoid another depression

1. Buy only what you really need.
2. When you buy, pay no more than ceiling prices. Pay your ration points in full.
3. Keep your own prices down. Don't take advantage of war conditions to ask more for your labor, your services, or the goods you sell.
4. Save. Buy and hold all the War Bonds you can afford—to help pay for the war and insure your future. Keep up your insurance.



A United States War message prepared by the War Advertising Council, approved by the Office of War Information, and contributed by this magazine in cooperation with the Magazine Publishers of America.

No. 1's, 1.10@1.25 for No. 2's, and 90@1.00 for No. 3's; production is currently very limited, while a spotty but strong inquiry is reported from fur tanners, who have furnished the bulk of the buying interest around the top figures, recent trading being mostly on an l.c.l. basis. Some houses are sold well ahead on pickled skins, with an active demand at individual ceilings by grades; market usually quoted \$7.75@8.00 per dozen packer production. The larger outside independent packers are sold ahead on February wool pelts, with no details confirmed but trading credited in a range of \$3.90@3.95 per cwt. liveweight basis for straight February take-off; sales of January wool pelts have been reported recently at \$3.80@3.85 per cwt., with more offered.

New York

PACKER HIDES. — Tanner buyers will have their new buying permits at the opening of the week and action is expected on New York packer hides soon thereafter, at full ceiling prices; market was about cleaned up on this basis last month.

CALFSKINS. — The New York calf-skin market is firm at full ceiling prices. There is a good inquiry for city skins and collectors are expected to move their holdings next week; 3-4's are salable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60, although selling may be deferred until the second week.

DECEMBER FATS PRODUCTION

Factory production of animal and vegetable fats and oils for the month of December, 1944 compared with November, 1944, as reported by the Bureau of the Census, was:

	Dec., 1944	Nov., 1944
Vegetable oils	632,486,000	674,751,000
Lard, rendered ¹	175,299,000	175,426,000
Tallow, edible	7,286,000	8,558,000
Tallow, inedible	76,635,000	84,575,000
Neutral oil	173,000	243,000,000
Fat oils	14,696,000	25,843,000

¹Including neutral lard and rendered pork fat.

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Prev. week	Cor. week 1944
Hvy. nat. stra.	@15%	@15%	@15%
Hvy. Tex. stra.	@14%	@14%	@14%
Hvy. butt.			
Brnd'd. stra.	@14%	@14%	@14%
Hvy. Col. stra.	@14	@14	@14
Ex-light Tex. stra.	@15	@15	@15
Brnd'd. cows	@14%	@14%	@14%
Hvy. nat. cows	@15%	@15%	@15%
Lt. nat. cows	@15%	@15%	@15%
Nat. bulls	@12	@12	@12
Brnd'd. bulls	@11	@11	@11
Calfskins	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat.	@20	@20	@20
Kips, brnd'd.	@17 1/2	@17 1/2	@17 1/2
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrs.	@55	@55	@55

CITY AND OUTTRIDE SMALL PACKERS		
Nat. all-wts.	@15	@15
Branded all-wts.	@14	@14
Nat. bulls	@11 1/2	@11 1/2
Brnd'd. bulls	@10 1/2	@10 1/2
Calfskins	20% @23	20% @23
Kips, nat.	@18	@18
Slunks, reg.	@1.10	@1.10
Slunks, hrs.	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@15	@15	@15
Hvy. cows	@15	@15	@15
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11 1/2	@11 1/2	@11 1/2
Calfskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearigs	1.75 @2.15	1.75 @2.15	@1.50
Dry pelts	.25 @26	.25 @26	.26 @26

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 17, 1945, were 8,634,000 lbs.; previous week 9,605,000 lbs.; same week last year, 7,765,000 lbs. January 1 to date, 55,241,000 lbs.; same period in 1944, 42,974,000 lbs.

Shipments of hides from Chicago for week ended February 17, 1945, were 4,423,000 lbs.; previous week, 5,420,000 lbs.; same week last year, 4,379,000. January 1 to date, 30,252,000 lbs.; same period a year ago, 30,081,000 lbs.

Watch the Classified Advertisements page for bargains in equipment.

FRIDAY'S CLOSING

Provisions

Hog marketings continued to show further declines this week and as a consequence offerings of pork cuts were almost absent. Demand is as firm as ever, but most of the product is going to fill government orders with high priorities.

Cottonseed Oil

Mar. 14.31b; May 14.31b; July 14.00b @14.31ax; Sept. 14.00b@14.31ax; Oct. 13.90b@14.10ax; Dec. 13.60b@14.00ax. Two sales.

CCC Purchases and Announcements

PURCHASES. — During the week ended February 17, CCC purchases included 7,996,730 lbs. frozen pork; 4,477,500 lbs. cured pork; 35,000 lbs. frozen beef and veal; 120,000 lbs. cured beef; 90,000 lbs. frozen lamb and mutton; 4,363,600 lbs. canned meats; 2,623,592 lbs. lard, and 39,829 bundles, 100-yards each, hog casings.

NOTICE. — The CCC this week reminded inspected packers that contracts they have with the agency carry at least an FR-10 priority and that therefore these contracts must be delivered before civilian business or government contracts bearing no priorities or having a like priority with a subsequent date. All products now on contract are urgently required to fill commitments made against contract availability.

JANUARY BUFFALO LIVESTOCK

January receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	29,657	7,850	12,673	56,041
Shipments	20,181	8,646	4,894	42,781
Local slaughter	9,481	4,200	1,181	18,507

OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

LIVESTOCK MARKETS

Weekly Review

MEAT OUTPUT RISES A LITTLE WITH SEASONAL GAIN IN CATTLE KILL

Total meat production in federally inspected plants showed a slight improvement last week, with a moderate gain in beef production more than offsetting some further reduction in the output of pork, but total output was almost 100,000,000 lbs. under 1944. The War Meat Board estimate of inspected meat production for the week ended February 17 totaled 294,000,000 lbs. against 291,000,000 for the preceding week and 391,000,000 in the corresponding week a year earlier.

Reflecting seasonal increased marketings of grain-fed steers and heifers, inspected cattle slaughter for the week increased to 296,000 head compared with 289,000 head in the preceding week and 244,000 a year earlier. The total weight of beef produced from this slaughter was estimated at 146,000,000 lbs., up 6,000,000 lbs. from the preceding week and 19,000,000 lbs. greater than in 1944.

Inspected calf slaughter, estimated at 109,000 head for the week ended February 17, was 1,000 head smaller than a week earlier but 16,000 head greater than in 1944. Inspected veal production for last week was estimated at 11,000,000 lbs., the same as in the preceding week, but 2,000,000 lbs. more than in the corresponding week last year.

Sheep slaughter has declined steadily for the past four weeks. Estimated slaughter for the week ended February 17 was 422,000 head against 439,000 a week earlier and 359,000 in the corresponding 1944 week. The output of lamb and mutton during these weeks was estimated at 18,000,000, 19,000,000 and 15,000,000 lbs.

Inspected hog slaughter declined last week to the lowest level since last September. The week's kill was estimated

at 813,000 head compared with 834,000 in the preceding week and 1,749,000 for the corresponding period last year. Last week's production of pork (excluding lard) was estimated at 119,000,000 lbs., down 2,000,000 from the preceding week and 121,000,000 (51 per cent) under a year earlier.

LIVESTOCK AT 68 MARKETS

Receipts in January, 1945, local kill, shipments, as reported by the War Food Administration, Office of Marketing Services:

	CATTLE	Local Receipts	Ship. slaughter	Ship. movements
January, 1945.....	1,839,480	997,890	822,860	
January, 1944.....	1,544,959	891,476	628,962	
5-yr. January av....	1,271,868	764,950	490,558	

	CALVES	Local Receipts	Ship. slaughter	Ship. movements
January, 1945.....	532,924	360,070	171,228	
January, 1944.....	418,915	290,034	122,640	
5-yr. January av....	434,791	270,976	161,707	

	HOGS	Local Receipts	Ship. slaughter	Ship. movements
January, 1945.....	3,361,478	2,358,343	994,275	
January, 1944.....	5,278,470	4,012,209	1,244,036	
5-yr. January av....	3,846,548	2,516,210	1,019,419	

	SHEEP AND LAMBS	Local Receipts	Ship. slaughter	Ship. movements
January, 1945.....	2,297,246	1,276,679	911,792	
January, 1944.....	2,010,068	1,243,535	764,523	
5-yr. January av....	1,839,320	1,098,936	737,602	

PRODUCERS' GROUP ELECTS

Lloyd Nickols, Connersville, Ind., president of the Cincinnati Live Stock Producers Association, presided at the twentieth annual meeting of the organization, held at Cincinnati on February 15 with each county represented by one delegate in order to ease wartime travel restrictions. Directors named included Nickols, John Watts, Eaton, Ohio, and John Bedinger, Walton, Ky. The membership went on record as protesting the announced 50c per cwt. rollback in Choice quality cattle prices scheduled for July 26.

Cooler and Freezer Space Situation Is Now Easier

Unoccupied space in refrigerated storage warehouses is more plentiful now than it has been at any time since July, 1943, according to WFA. Cooler occupancy in public warehouses declined two points during January and stood at 70 per cent on February 1. Freezer occupancy dropped from 80 per cent to 74 per cent during January. Occupancy in coolers and freezers in private warehouses was likewise down by 6 and 3 points, respectively. In meat packing plants, cooler occupancy was the same as last month while freezer occupancy declined 8 points from 83 to 75. On a regional basis, three of the nine regions—South Atlantic, East South Central and Mountain—showed slightly more occupancy in public warehouses than a month earlier.

The increase in unoccupied space reflects an out-movement of practically all commodities. The over-all out-movement based on total weight of cold storage commodities was 14 per cent for both cooler and freezer items. The net amount of cooler weight which moved out was some 365,000,000 lbs. The net movement out of freezers was about 194,000,000 lbs. This out-movement left cooler holdings at 2,300,000,000 lbs. and freezer holdings at 1,200,000,000 lbs.

A few cooler items moved into storage, including pork and sausage. Among freezer items, beef, pork and sausage moved in. Heavy cooler out-movement took place in lard and other foods. Freezer items which moved out in volume included poultry, lamb and mutton, veal and lard.

Fats are not changed much in the stomach and tend to remain there longer. This characteristic of fats gives a "staying power" to meals.



For profitable livestock buying, come to K-M
CONVERT THOSE EXTRA PROFITS
INTO U. S. WAR BONDS!

FORT WAYNE, IND.	DETROIT, MICH.
DAYTON, OHIO	LOUISVILLE, KY.
LAFAYETTE, IND.	SIOUX CITY, IOWA
CINCINNATI, OHIO	NASHVILLE, TENN.
INDIANAPOLIS, IND.	MONTGOMERY, ALA
OMAHA, NEB.	

KENNETH-MURRAY
LIVESTOCK BUYING SERVICE

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

Central
LIVESTOCK ORDER BUYING CO.
South St. Paul, Minn.
West Fargo, N.D.
Billings, Mont.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, February 22, 1945, reported by Office of Marketing Services, War Food Administration:

905 (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:					
120-140 lbs....	\$14.00-14.75	\$13.00-14.25			
140-160 lbs....	14.50-14.75	14.00-14.70	\$14.25-14.45	\$13.90-14.50	\$14.45 only
160-180 lbs....	14.75 only	14.70 only	14.35-14.45	14.25-14.50	14.45 only
180-200 lbs....	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
200-220 lbs....	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
220-240 lbs....	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
240-270 lbs....	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
270-300 lbs....	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
300-330 lbs....	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
330-360 lbs....	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only

Medium:

100-220 lbs....	14.00-14.75	14.00-14.70	14.00-14.45	13.90-14.50	14.25-14.35
-----------------	-------------	-------------	-------------	-------------	-------------

GOWS:

Good & Choice:					
270-300 lbs....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-330 lbs....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
330-360 lbs....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
360-400 lbs....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Good:

400-450 lbs....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
450-550 lbs....	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
Medium:					

220-350 lbs....	12.75-13.75	13.50-13.95	13.50-13.70	13.50-13.75	13.25-13.50
-----------------	-------------	-------------	-------------	-------------	-------------

SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:					
700-900 lbs....	15.75-16.75	15.50-16.50	15.00-16.25	15.25-16.50	15.50-16.75
900-1100 lbs....	16.00-17.25	15.50-16.50	15.25-16.50	15.50-16.50	15.75-17.00
1100-1300 lbs....	16.25-17.25	15.75-16.75	15.35-16.50	15.75-16.50	15.75-17.00
1300-1500 lbs....	16.25-17.25	15.75-16.75	15.35-16.50	15.75-16.50	15.75-17.00

STEERS, Good:					
700-900 lbs....	14.50-15.50	14.00-15.50	13.50-15.25	13.75-15.50	14.25-15.75
900-1100 lbs....	14.75-16.00	14.25-15.50	13.75-15.35	14.00-15.75	14.25-15.75
1100-1300 lbs....	15.00-16.00	14.50-15.75	14.00-15.35	14.00-15.75	14.25-15.75
1300-1500 lbs....	15.00-16.00	14.50-15.75	14.00-15.35	14.00-15.75	14.25-15.75

STEERS, Medium:					
700-900 lbs....	12.50-14.75	11.75-14.25	11.00-13.75	11.75-13.75	11.50-14.25
900-1100 lbs....	12.50-15.00	12.00-14.50	12.00-13.75	12.00-13.75	11.50-14.25
1100-1300 lbs....	10.75-12.75	10.00-12.00	9.50-11.50	10.50-12.00	9.50-11.50
1300-1500 lbs....	10.75-12.75	10.00-12.00	9.50-11.50	10.50-12.00	9.50-11.50

STEERS, Common:					
700-900 lbs....	10.75-12.75	10.00-12.00	9.50-11.50	10.50-12.00	9.50-11.50

HEIFERS, Choice:

600-800 lbs....	15.00-16.00	15.00-15.75	14.50-15.50	14.75-15.75	15.00-16.00
800-1000 lbs....	15.50-16.50	15.00-16.00	14.50-16.00	15.00-16.00	15.00-16.00

HEIFERS, Good:

600-800 lbs....	14.00-15.00	13.75-15.00	13.00-14.50	13.25-15.00	13.25-15.00
800-1000 lbs....	14.50-15.50	13.75-15.00	13.00-14.50	13.25-15.00	13.25-15.00

HEIFERS, Medium:

500-900 lbs....	11.75-14.50	11.25-13.75	10.00-12.75	10.50-13.00	11.00-13.25
900-1300 lbs....	11.75-14.50	11.25-13.75	10.00-12.75	10.50-13.00	11.00-13.25

HEIFERS, Common:

500-900 lbs....	9.75-11.75	9.25-11.25	8.50-10.00	9.25-10.50	9.00-11.00
900-1300 lbs....	9.75-11.75	9.25-11.25	8.50-10.00	9.25-10.50	9.00-11.00

COWS, All Weights:

Good	14.00-15.00	12.00-14.00	12.00-13.75	12.25-13.75	11.25-13.50
Medium	10.75-14.00	10.50-12.00	10.25-12.00	11.00-12.25	9.75-11.25
Cutter & com.	7.75-10.75	8.00-10.50	7.50-10.25	7.75-11.00	7.50-9.75
Canner, cat. & com.	7.00-7.75	6.75-8.00	6.50-7.50	6.50-7.75	6.50-7.50

BULLS (Vtg. Excl.), All Weights:

Beef, good	12.50-14.00	12.50-13.50	12.50-12.75	12.25-13.50	11.25-12.25
Sausage, good	11.75-13.00	11.00-12.50	11.75-12.50	11.25-12.50	11.25-12.25
Sausage, med.	10.00-11.75	10.00-11.00	10.25-12.00	10.50-11.75	10.25-11.25
Saus., cat. & com.	9.00-10.00	8.50-10.00	8.50-10.25	8.50-10.50	8.25-10.25

VEALERS:

Good & choice	13.75-15.00	12.50-14.50	13.00-14.00	13.50-14.50	13.50-15.00
Common & med.	9.00-14.50	8.00-13.75	8.50-12.50	9.00-13.00	8.50-12.50
Cull	8.00-9.00	6.00-10.00	7.00-8.50	6.50-8.00	6.50-8.50

CALVES:

Good & choice	12.00-13.00	12.50-14.00	11.00-13.50	12.50-14.00	11.50-16.15
Common & med.	9.00-12.00	8.50-12.50	8.00-11.00	8.50-12.50	11.25-15.25
Cull	8.00-9.00	6.00-8.50	7.00-8.00	6.50-8.50	11.00-13.00

YLG. WETHERS:

Good & choice	14.50-15.00	13.00-14.75	13.75-14.50	13.50-14.50	13.50-14.25
Medium & good	13.00-14.00	12.00-12.75	12.25-13.50	12.25-13.25	11.50-13.25

EWES:

Good & choice	8.75-9.50	7.75-8.50	8.00-9.25	8.50-9.15	8.00-9.10
Common & med.	7.50-8.75	6.50-7.50	7.00-8.50	6.75-8.25	6.50-7.75

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

**BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**

JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa
Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

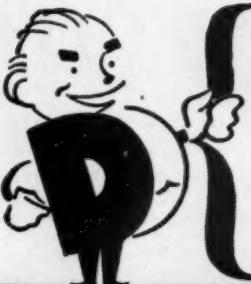
We Can Supply CATTLE or CALVES

If you are in need of cattle or calves
we can supply them now.

ALGONA LIVESTOCK

Phone 905

Algona, Iowa



PREFERRED PACKAGING SERVICE

Cellophane Glassine
Greaseproof Parchment
Bacon Pak Lard Pak

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS - DESIGNERS - MULTICOLOR PRINTERS

Ready For Shipment
RED PEPPER HULLS
IN BARRELS
ONION & GARLIC Powder
—ALSO—
MARJORAM-PAPRIKA
ORDER NOW—WRITE
SCHOENFELD & SONS

PAPRIKA EXCHANGE OF AMERICA
140 Franklin Street NEW YORK 13 N.Y.

THE E. KAHN'S SONS CO.
CINCINNATI, O.
“AMERICAN BEAUTY”
HAMS AND BACON

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Represented by
BOSTON 9—P. G. Gray Co., 148 State St.
CLEVELAND 15—Fred L. Sternheim, 801 Carlton Bldg.
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 6—Earl McAdams, 204 Walnut Place
WASHINGTON 4—Clayton P. Lee, 1108 F. St. S.W.

THE
CASING HOUSE
BERTH. LEVI & CO., INC.
ESTABLISHED 1882

NEW YORK
BUENOS AIRES

CHICAGO
AUSTRALIA

LONDON
WELLINGTON

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ending Feb. 17, 1945.

CATTLE

Week ended	Prev. week,	Cor. week,
Feb. 17	week	1944
Chicago	31,000	30,224
Kansas City	20,335	21,154
Omaha	7,725	7,410
East St. Louis	9,089	11,124
St. Joseph	8,340	7,829
Sioux City	11,771	12,082
Wichita	2,943	3,432
Philadelphia	2,526	2,815
Indianapolis	1,864	2,593
New York &		
Jersey City	11,962	11,423
Oklahoma City	5,137	7,460
Cincinnati	4,487	6,773
Denver	6,414	6,548
St. Paul	18,094	11,286
Milwaukee	3,219	2,840
Total	159,566	163,006
*Cattle and calves.		

140,260

Hogs, good to choice:

100-150 lb.	\$14.20	14.45
150-240 lb.	14.20	14.45
240-330 lb.	14.20	14.45
330-380 lb.	14.20	14.45

400-550 lb. 15.50@15.70

Receipts of hogs at Corn Belt markets for the week ended February 22 were as follows:

	This week	Same day last wk.
Feb. 16	25,400	36,000
Feb. 17	37,100	36,000
Feb. 18	41,000	36,000
Feb. 19	26,700	27,000
Feb. 20	29,200	36,000
Feb. 21	25,500	36,000
Feb. 22	25,500	36,000

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended February 17, were reported to be as follows:

AT 20 MARKETS,	WEEK	ENDED:	Cattle	Hogs	Sheep
Chicago	17	17	67,870	159,814	
Kansas City	24	751	27,222	86,278	
Omaha	32	330	35,249	97,274	
East St. Louis	42	756	50,357	102,473	
St. Joseph	12	386	14,153	48,630	
Sioux City	27	691	27,096	65,684	
Wichita	2	879	3,344	11,177	
Philadelphia	10	028	6,747	15,548	
Indianapolis	14	454	12,675	25,970	
New York &					
Jersey City	35	725	26,927	57,625	
Oklahoma City	6	570	7,631	27,367	
Cincinnati	8	127	12,308	20,521	
Denver	11	402	14,252	23,714	
St. Paul	20	057	20,400	36,287	
Milwaukee	4	084	3,555	12,561	
Total	321,111	330,788	833,723		

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	17,148	18,987	11,004
Kansas City	27,062	34,390	22,461
Omaha	37,941	38,506	35,163
East St. Louis	5,288	6,088	6,014
St. Joseph	16,527	20,925	18,083
Sioux City	18,506	20,455	21,165
Wichita	4,102	3,841	1,844
Philadelphia	2,798	1,962	1,733
Indianapolis	1,813	1,923	1,510
New York &			
Jersey City	51,267	45,871	46,027
Oklahoma City	1,778	1,648	1,025
Cincinnati	322	500	302
Denver	14,402	13,663	14,784
St. Paul	16,158	20,347	17,937
Milwaukee	1,516	1,311	1,560
Total	216,613	230,417	200,621

*Not including directs.

AT 11 MARKETS,	WEEK ENDED:	Hogs
February 17	17	264,000
February 10	10	261,000
1944	4	62,000
1943	3	301,000
1942	2	317,000

AT 7 MARKETS,	WEEK	Cattle	Hogs	Sheep
February 17	17	212,000	235,000	170,000
February 10	10	204,000	241,000	222,000
1944	4	163,000	161,000	164,000
1943	3	161,000	350,000	296,000
1942	2	143,000	273,000	186,000

Total Not in and 1,314

STOCKERS AND FEEDERS

Stocker and feeder shipments received in eight Corn Belt states² in January, 1945:

	Cattle and Calves	Jan.
1945	96,504	89,474
Stockyards	96,504	89,474
Direct	16,882	11,067
Total, January	113,386	91,541

Sheep and Lambs

	Jan.
Stockyards	101,066
Direct	50,769
Total, January	151,835

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 331

Gall's
Lorey
Meyer
Schlotz
Schroth
Sieger
Others
Slippers

Total Not in and 3

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Feb. 17, 1945, as reported to THE NATIONAL PROVISIONER.

CHICAGO

Armour, 2,549 hogs and 1,307 for shipment; Swift, 1,287 hogs and 2,615 for shipment; Western, 4,470 hogs; Agar, 3,524 hogs; Shippers, 11,670 hogs; Others, 23,173 hogs.

Total: 31,060 cattle; 3,866 calves; 46,735 hogs; 17,148 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 5,140 883 1,762 3,279
Cudahy ... 2,850 504 803 3,294
Swift ... 2,845 986 1,370 5,205
Wilson ... 4,249 396 1,081 3,895
Campbell ... 1,749 ...
Others ... 10,649 272 2,408 1,368

Total ... 27,482 3,041 7,434 17,236

OMAHA

Cattle & Calves Hogs Sheep
Armour ... 8,743 6,161 9,011
Cudahy ... 5,554 4,428 7,759
Swift ... 7,016 3,781 10,802
Wilson ... 2,685 3,355 2,590
Independent ... 1,666 ...
Others ... 7,664 ...

Cattle and calves: Krueger, 1,220; Nebraska, 961; Eagle, 55; Greater Omaha, 178; Hoffman, 96; Rothschild, 281; Roth, 198; South Omaha, 940; Merchant's, 18; American, 50.

Total: 28,118 cattle and calves; 27,055 hogs and 21,062 sheep.

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 2,790 1,832 5,823 2,689
Swift ... 2,614 1,734 4,083 1,619
Hunter ... 1,597 ... 3,269 213
Hell ... 976 ... 976 ...
Ladd ... 966 ...
Ladd ... 1,513 ...
Sleckoff ... 609 ...
Others ... 2,012 50 2,586 707
Shippers ... 5,354 1,692 11,160 266

Total ... 15,343 4,808 30,655 5,494

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 2,851 424 5,101 10,732
Armour ... 5,621 409 4,458 4,476
Others ... 3,650 371 1,461 ...

Total ... 9,511 1,104 11,015 15,208
Not including 457 cattle, 2,158 hogs and 1,319 sheep bought direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Cudahy ... 5,000 86 7,765 5,443
Armour ... 5,088 77 7,939 5,946
Swift ... 3,502 123 4,050 4,785
Others ... 555 4 11 ...
Shippers ... 11,020 8 7,288 1,848

Total ... 25,174 206 27,971 18,022

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 1,552 435 1,903 4,102
Guggenheim ... 200
Dunn-Ostertag ... 174 ... 57 ...
Dodd ... 97 ... 733 ...
Guthrie ... 15 ... 186 ...
Pioneer ... 60 ...
Others ... 3,032 ... 798 613

Total ... 5,020 435 3,677 4,715

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 1,866 519 1,473 714
Wilson ... 1,086 785 1,465 553
Others ... 351 ... 828 ...

Total ... 3,303 1,304 3,766 1,247

Not including 530 cattle, 2,804 hogs and 581 sheep bought direct.

CINCINNATI

Cattle Calves Hogs Sheep
Gaffs ... 286 ... 2,246 411
Kahn's ... 286 ... 2,246 ...
Lorey ... 26
Meyer ... 26 ... 1,816 ...
Schlachter ... 178 82 20 20
Schroth ... 13 ... 1,262 ...
Wagner ... 356 206 2,262 ...
Others ... 1,636 810 324 65
Shippers ... 132 420 1,716 ...

Total ... 2,629 1,524 5,763 496

Not including 2,869 cattle and 818 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	736	648	1,069	4,939
Swift	1,037	696	1,774	4,781
Bonnet	312	25	215	...
City	113	1	733	...
Rosenthal	148	47	80	...
Total	2,346	1,417	4,471	9,820

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,286	202	3,726	4,712
Swift	1,804	199	3,884	6,279
Cudahy	1,037	84	2,889	5,326
Others	2,768	138	1,742	4,033
Total	6,883	623	12,241	20,350

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,068	2,960	8,159	5,731
Cudahy	1,021	1,300	2,730	...
Swift	4,230	4,233	11,898	9,697
Others	7,501	1,349
Total	15,860	9,842	20,057	16,158

TOTAL PACKER PURCHASES

	Week ended	Cor. week,
	Feb. 17	1944
Cattle	147,575	167,874
Hogs	200,908	210,987
Sheep	146,956	196,584
Total	494,439	574,384

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 16	2,041	496	9,858	2,594
Feb. 17	726	68	3,896	34
Feb. 18	22,250	1,068	10,739	9,218
Feb. 19	9,721	590	15,570	5,119
Feb. 20	21,150,000	800	14,000	7,000
Feb. 21	3,800	600	9,000	6,000

*Wk.	so far	48,714	3,362	49,218	27,345
Wk. ago	55,669	3,859	59,015	32,927	
1944	... 42,846	4,188	134,956	22,139	
1943	... 36,305	3,829	90,181	31,592	

*Including 977 cattle, 30 calves, 15,105 hogs and 5,737 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Feb. 16	2,101	65	1,863	1,453
Feb. 17	201	137
Feb. 18	5,658	73	1,641	4,438
Feb. 19	20,580	909	3,077	1,906
Feb. 20	5,741	151	1,672	914
Feb. 21	1,500	100	1,500	2,000

Wk.	so far	18,279	613	7,898	8,968
Wk. ago	22,474	680	9,807	8,171	
1944	15,825	664	9,602	7,734	
1943	14,431	1,256	15,626	5,695	

FEBRUARY MOVEMENT

	1945	1944
Cattle	171,605	144,906
Calves	21,369	12,974
Hogs	218,484	492,601
Sheep	118,527	92,507

SHIPMENTS

	1945	1944
Cattle	92,011	54,829
Hogs	33,045	57,435
Sheep	32,658	25,307

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Feb. 22:

Week ended	Prev. week
Feb. 22	...
Packers' purch.	31,078
Shippers' purch.	9,261
Total	40,339

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

39,922

Week ended

Prev. week

Packers' purch.

Shippers' purch.

Total

46,837

HUNTER PACKING COMPANY
EAST ST. LOUIS, ILLINOIS
BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.

Local and
Western Shippers
Pittsburgh, Pa.

The Original Philadelphia Scrapple
by
John J. Felin & Co., Inc.
Pork and Beef Packers
"Glorified"
HAMS • BACON • LARD • DELICATESSEN
4142-60 Germantown Ave., Philadelphia, Pa.

Wilmington Provision Company
Slaughterers of
CATTLE - HOGS - LAMBS - CALVES
TOWER BRAND MEATS
U. S. GOVERNMENT INSPECTION
WILMINGTON, DELAWARE

R.A.I. EST. 13
PHILADELPHIA BONELESS BEEF CO.
223 Callowhill Street Philadelphia 23, Pa.
RECEIVERS OF
Straight and Mixed Carload Shipments
BEEF AND PORK

Rath's
from the Land O' Corn

BLACK HAWK HAMS AND BACON
PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products
THE RATH PACKING CO. WATERLOO, IOWA

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Services, W.F.A.)

WESTERN DRESSED MEATS

	New York	Phila.	Boston
STEERS, carcass	4,855	1,080	740
Week previous	4,329 1/2	1,840	587
Same week year ago	3,951	3,292	625
COWS, carcass	2,443	2,070	740
Week previous	2,706	2,298	1,128
Same week year ago	1,990	2,404	1,387
BULLS, carcass	267 1/2	14	127
Week previous	491	10	11
Same week year ago	630	49	61
VEAL, carcass	6,626	706	420
Week previous	7,406	831	2,222
Same week year ago	8,601	1,083	847
LAMB, carcass	25,002	8,070	7,607
Week previous	24,670	8,086	9,366
Same week year ago	23,577	8,087	12,361
MUTTON, carcass	6,270	1,324	4,864
Week previous	5,358	1,304	4,231
Same week year ago	1,914	...	466
PORK CUTS, lbs.	831,264	340,028	70,187
Week previous	852,742	447,241	85,230
Same week year ago	785,900	540,868	400,686
BEEF CUTS, lbs.	340,302
Week previous	398,792
Same week year ago	375,375
CATTLE, head	11,998	2,526	...
Week previous	11,451	2,815	...
Same week year ago	10,321	2,206	...
CALVES, head	5,701	2,089	...
Week previous	5,521	2,597	...
Same week year ago	5,998	1,983	...
HOGS, head	34,730	10,022	...
Week previous	26,675	6,747	...
Same week year ago	61,196	15,548	...
SHEEP, head	51,275	2,796	...
Week previous	45,759	1,962	...
Same week year ago	45,844	1,733	...

Country dressed product at New York totaled 9,045 veal, 5 hogs and 29 lambs. Previous week 5,856 veal, 50 hogs and 375 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Inspected slaughter of all classes of livestock at 32 centers for the week ended February 17 showed declines when compared with a week earlier, with the exception of cattle which showed a slight increase from a week ago and a moderate to large gain over a year earlier. The slaughter of hogs at a little over 600,000 head was smaller than a week earlier and more than 50 per cent smaller than a year ago.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City	11,062	5,701	35,725	51,287
Baltimore, Philadelphia	3,872	775	23,120	1,882
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	11,760	2,450	36,529	5,827
Chicago, Elburn	37,674	7,967	67,876	55,476
St. Paul-Wisconsin Group ¹	21,952	29,866	70,985	25,062
St. Louis Area ²	13,506	6,854	42,756	8,801
Sioux City	11,771	356	27,091	18,006
Omaha	24,410	1,351	32,530	37,941
Kansas City	20,085	4,227	24,751	27,023
Iowa & So. Minn. ³	18,187	6,062	159,020	47,387
SOUTHEAST	4,643	2,863	27,963	...
SOUTH CENTRAL WEST ⁴	17,307	6,020	28,300	34,725
ROCKY MOUNTAIN ⁵	6,723	506	18,608	17,684
PACIFIC ⁶	19,217	3,052	19,064	37,140

Total 223,070 78,076 600,741 247,887
Total prev. week 220,105 78,316 627,290 272,966
Total last year 188,901 63,021 351,730 301,981

¹Includes St. Paul, St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis Ntl. Stock Yards, E. St. Louis, Ill., St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Tipton, Ark., Tifton, Ga., and Dothan, Ala. ⁶Includes Denver, Colo., Ogden and Salt Lake, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs
Week ended February '17	2,045	561	19,617
Last year	1,298	633	20,238
Last week	2,586	1,222	26,189

CLASSIFIED ADVERTISEMENTS

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

SAUSAGE FOREMAN wants position with reliable small or medium size concern, middle west or western territory preferred. Practical experience covers many years in the manufacturing and processing of meats. Sober and dependable. Write W-36, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ATTENTION PACKERS: Have you plans for immediate or post war representation in western Pennsylvania? Pre-war performance records available for your inspection. Commission basis preferred. W-47, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Executive with well rounded executive experience wishes position as general manager. Practical buying, operating, selling and labor relations. W-38, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKINGHOUSE MANAGER or superintendent with thirty years' practical and executive experience. Best of references. Desire Pacific coast connections. W-48, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKING HOUSE MANAGER or Superintendent with thirty years practical and executive experience. Prefer Pacific coast. W-39, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

WANTED: Superintendent by company operating medium size packing plant, experienced in slaughtering, processing, sausage manufacturing, rendering and some knowledge of mechanical maintenance. This is a good post war job offering real opportunities to the right man. W-20, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

COST ACCOUNTANT: For well known packing-house handling beef, pork, sausage and canned items. This is a good opening for a man with genuine accounting ability, able to handle people and accept responsibility. W-44, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

SALESMEN WANTED

To represent prominent manufacturer of equipment for packers, locker plants and other food processors. The product is new and in considerable demand. Several territories open. Write full details, stating territory preferred or if willing to go anywhere. Give telephone number. Salary, commission, or both.

W-49

THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced cooking room operator familiar with naphtha extraction process in rendering plant. Must be sober and dependable. Permanent position with advancement to a man with ability. W-50, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Medium sized plant in central east. State age, experience and full particulars. W-927, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

INDEPENDENT SAUSAGE MANUFACTURER in Michigan wants a man to take charge of sausage production. Give details of past experience, age and salary expected. W-918, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Controller for medium sized packing company located on the eastern seaboard. Packing house experience preferred. W-40, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING MAN WANTED: Experienced rendering man capable of taking full charge. W-41, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N.Y.

Equipment for Sale

1—Beef casing cleaner—M.D.

1—Bean high pressure water pump

1—No. 11 mechanical bone crusher

1—#25-cre Mitts-Merrill crusher

1—#25-Diamond hog crusher

2—4x7 rendering cookers

2—4x10 dry rendering cookers

1—5x12 dry rendering cookers

1—500 ton crackling press & pump

1—hyd. pump 14x1½x14—5000# W.P.

1—hyd. pump 16x1½x14—5000# W.P.

Prices and particulars on request. Keating Equipment Co., 80 Church St., New York 17, N.Y.

1—Refrigerator box, 30' x 18' x 8' x 4'.

2—1 1/2 h.p. Delco motors, model 8360. Serial H1-5.

2—Rollator compressors, model M.W.—100 M serial # 1775—# 2500

4—Model 185 Peerless blower units—3 speed controls with model # 4 thermostat.

2-American coil blowers with thermostat.

FS-51, THE NATIONAL PROVISIONER
300 Madison Ave., New York 17, N.Y.

MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—#41 Meat grinders; 1—#27 Buffalo Silent Cutter; 1—Creasy #152-Y Ice Breaker. Inspect our stock at 335 Doremus Ave., Newark, N.J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N.Y.

FOR SALE: One hydraulic press Mfg. Co. model 28 S.L. carb press, two rod type, 1200-ton, 24x40 carb, 36" ran. FS-52, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment Wanted

We are interested in securing a used wiener linking machine. Write full details to W. H. Yingling, 23 S. 4th St., Martins Ferry, Ohio.

BONDS BUY BOMBERS

A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our

New Multiple Binder

Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Priced at \$1.75, postpaid. Send us your orders today.

No key, nothing to unscrew. Slip in place and they stay there until you want them

407 South Dearborn St. Chicago 5, Ill.



WANTED
Tankage, Blood, Bonemeal, Cracklings, Hoofmeal
FRANK R. JACKLE
Broker
405 Lexington Ave.
New York 17, N.Y.

Vogt's Liberty Bell Brand
Hams—Bacon—Sausages—Lard—Scrapple
E. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Meat and Gravy

Hams have come a long way in certain parts of Georgia since 1916, it is disclosed with the announcement that the Fort Valley State College in Georgia will conduct its thirtieth annual ham-and-egg show early in March. The program of ham betterment had its inception in the spring of 1915 when Otis S. O'Neal, a young Negro extension agent, was visiting colored families in Peach and Houston counties. Most of the farmers he visited did not have enough meat for their families, but a few were well supplied. This inspired the idea for the first show: There were 87 hams, many poorly cured, on display. Through the years there has been constant improvement, both in quantity and quality, until last year there were some 1,000 hickory-cured hams shown. Meanwhile, the idea has spread. Twelve counties in Georgia now hold ham-and-egg shows as do counties in six other states—Alabama, Arkansas, Mississippi, South Carolina, Texas and Virginia.



Those who advocate the substitution of any appreciable amount of soy beans for animal protein in the American diet would do well to consider the low level of health and energy of Chinese and Indian soy bean eaters, according to Katherine Mitchell Johnson, former president of the American Dietetic Association, writing in *Food and Nutrition News* of the National Live Stock and Meat Board. According to her own observations in India, she says that "the man on the street, if he is not already sitting on the curb or sleeping in a doorway, is walking languidly. He looks as though he just got up and is searching for another place to lie down and rest. . . . Running a modest apartment in Bombay requires at least six servants, all men, and all of them together not accomplishing the results of one efficient maid in the United States. . . . Not only are the employees slow, but absenteeism runs very high. 'I was sick' or 'I just did not feel well' is the oft-repeated excuse."



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

When the Conservative party was elected to power in England in 1895, THE NATIONAL PROVISIONER declared: "Those of our readers who follow the trend of public opinion in England . . . know very well that whatever attempts have been made in the past by John Bull to hamper the development and advancement of the American, as well as the Australian, meat trades over there have always emanated from the Conservative party which is made up chiefly from the landlord class who believe, like all good men who 'serve the people,' that they do this best by first serving themselves. . . . We may yet hear a great deal in the next year or so about 'meat making' and the thousand-and-one devices which 'My Luds and Commons' have ineffectually brought forward in the past to narrow and hamper the market for American meats in England. We trust that our ideas on this question may turn out to be wrong, but in submitting them we are mindful of similar attempts made before, and with infinitely less favorable opportunity."

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

ABC

Afral Corporation	32
Algona Livestock	47
Albright-Neil Co., The	41
Anderson, V. D., Company	39
Armour and Company	12
Aromix Corporation	43
 Basic Food Materials, Inc.	11
Bemis Bro. Bag Co.	18
 Central Livestock Order Buying Company	46
Cincinnati Butchers' Supply Co., The	Third Cover
Corn Products Sales Company	6
 Daniels Manufacturing Co.	48
Diamond Crystal Salt Co.	40
Diamond Iron Works	41
Dole Refrigerating Co.	51
DuPont, E. I., de Nemours & Co., Inc.	3
 Falk's Hesse Carriage Company	40
Felin, John J. & Co., Inc.	36
 Girdler Corp., The	23
Globe Company, The	4, 5
Griffith Laboratories, The.	First Cover
 Hottmann Machine Company, The	10
Hunter Packing Co.	50
Hygrade Food Products Corp.	49
 Identification, Inc.	32
Industrial Chemical Sales Div., West Virginia Pulp & Paper Co.	32
Insto-Gas Corp.	35
 Jackie, Frank R.	51
James Co., E. G.	40
Jamison Cold Storage Door Co.	7
 Kahn's E., Sons Co., The	48
Kennett-Murray & Co.	46
Kohn, Edward, Company	49
 Legg, A. C., Packing Company, Inc.	45
Levi, Berth. & Co., Inc.	48
 Master Electric Company, The	9
Mayer, H. J. & Sons Co.	19
Mcmurray, L. H.	46
Mitts & Merrill	43
Morrell, John, & Co.	47
 Niagara Blower Co.	39
Packers Commission Co.	28
Philadelphia Boneless Beef Co.	30
 Rath Packing Co.	39
Ryerson, Joseph T., & Son, Inc.	40
 Schoenfeld & Sons	48
Smith's Sons Co., John E.	Second Cover
Specialty Mfrs. Sales Co.	36
Speri, Inc.	43
Standard Steel Corporation	22
Stedman's Foundry & Machine Works	43
Stevenson Cold Storage Door Co.	7
Svendsen, Sami S.	36
Swift & Company	Fourth Cover
Sylvania Industrial Corporation.	8
 Taylor Instrument Companies	24
Viking Pump Co.	38
Vogt, F. G. & Sons, Inc.	31
Wilmington Provision Co.	50
Wilson & Co.	45

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

E

ea

M
R
O
B
A
W

W

tin

lih

tr

en

su

St

ch

be

no

W

an

D

ve

pa

M

If

sh

nd

th

or

fin

la

g

R

st

fo

mer

-

des

ets

der

oro

rea

tier

St

re

1945